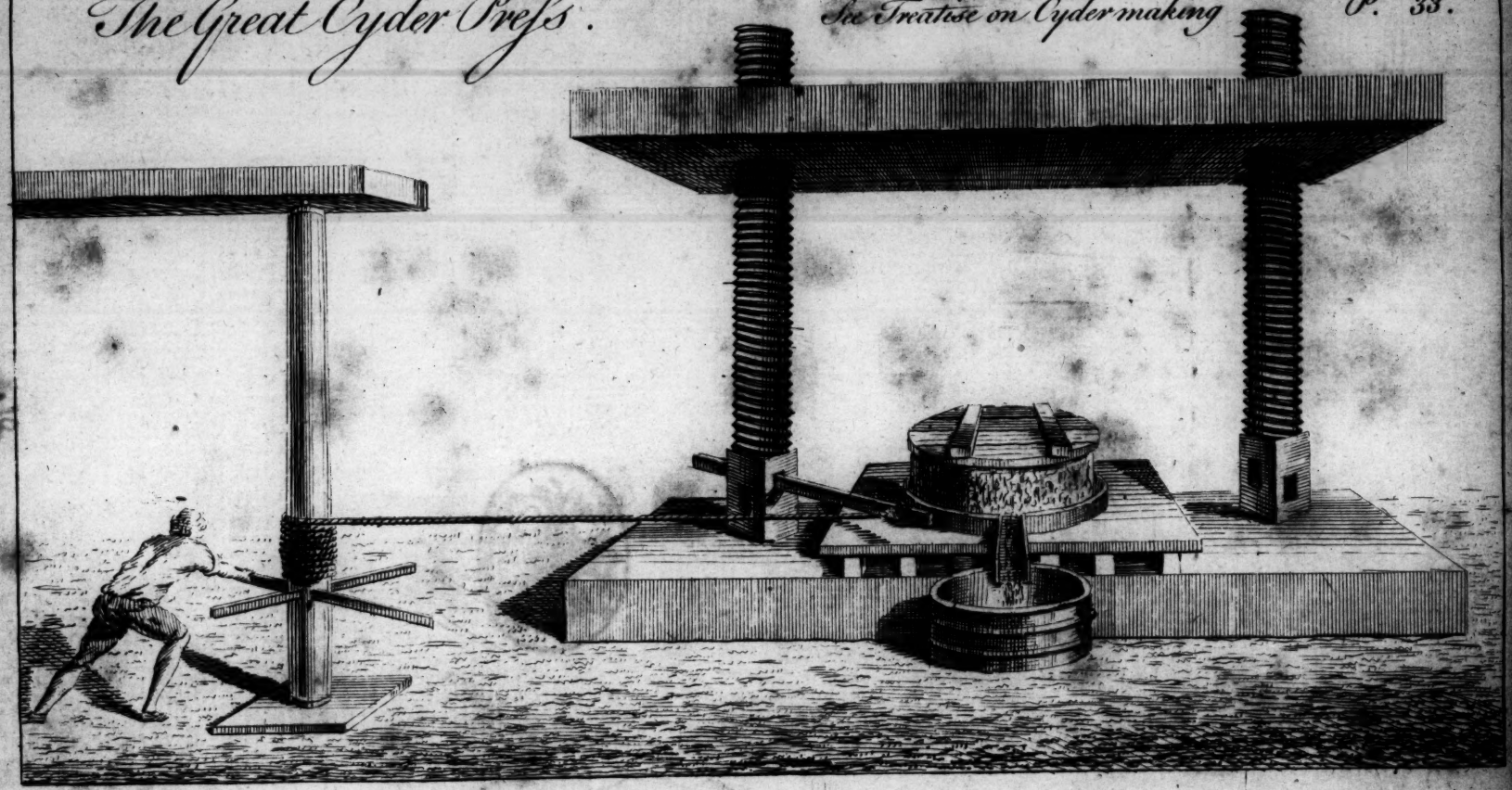
The Great Cyder Press.

See Treatise on Cyder making P. 33.



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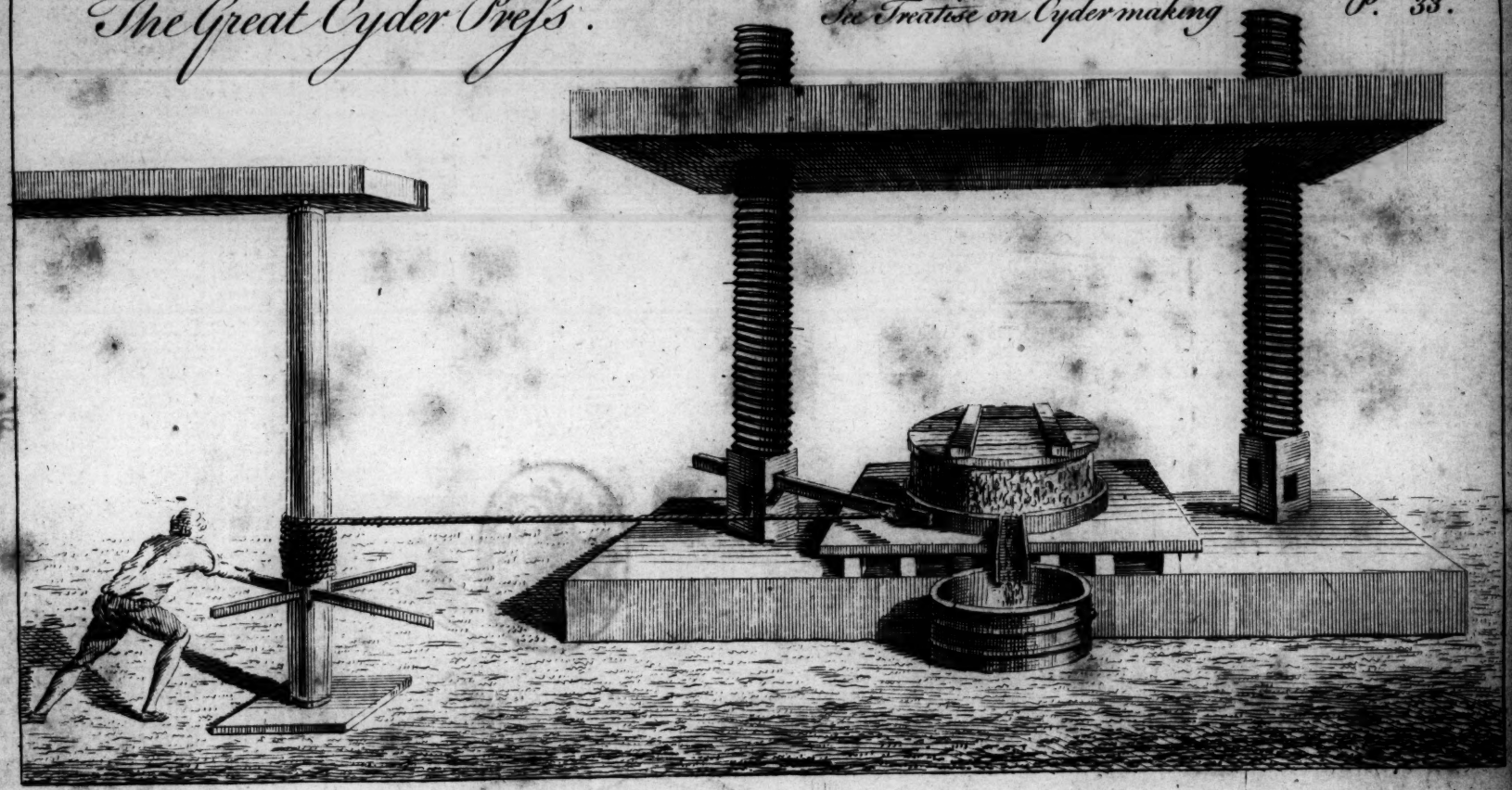

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A TREATISE ON CYDER-MAKING,

FOUNDED

On Long PRACTICE and EXPERIENCE;

WITH

A CATALOGUE of CYDER-APPLES of Character, in *Herefordſhire* and *Devonſhire*.

Their different QUALITIES and APPLICATIONS in making either Mellow or Rough CYDER; and the whole Proceſs of CYDER-MAKING throughout.

With INSTRUCTIONS for meliorating CYDER,

PRESERVATIAES, and REMEDIES for preventing and curing the Diſeaſes incident to CYDER.

To which is prefixed,

A DISSERTATION on CYDER and CYDER-FRUIT,

The SECOND EDITION with ADDITIONS.

By *HUGH STAFFORD*, Eſq;
Of PYNES in DEVONSHIRE.

Honos erit huic quoque Pomo? HOR.
What Soil the Apple loves, what Care is due
To Orchards, timelieſt when to preſs the Fruits,
Thy Gift, Pomona.——— PHILIPS.

LONDON:
Printed and ſold by D. HENRY, and R. CAVE, at *St John's-Gate*. 1755. (Price 2*s*.)

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G.R.
III.
BRITISH MUSEUM

PREFACE.

AS my principal inducement to publiſh the following treatiſe, is the advantage which may be derived from it, by thoſe who are intereſted in the making of Cyder, all imaginable care has been taken to comprehend every neceſſary caution and inſtruction, with which long experience has acquainted me, under a few heads, and to expreſs them with brevity and perſpicuity. I have alſo prefixed a diſſertation on Cyder and Cyder-fruit, by *Hugh Strafford*, Eſq; of *Pines* in *Devonſhire*, which is a valuable addition to a treatiſe, teaching how to make Cyder; as it will enable the maker to chuſe ſuch fruit as is moſt fit for his purpoſe, whatever kind of liquor he intends to produce.

Some degree of this knowledge has indeed been lately acquired, and Cyder has in proportion been more generally drank. Some ſucceſsful attempts have been made to diſtinguiſh, among different kinds of fruit, that which would make a rough Cyder, and give ſuch a poignancy to the ſweet as would not only

only preſerve it longer, but render it more light, wholeſome and pleaſant. Some improvements have been made in the doctrine of fermentation, and ſome progreſs has been made in the art of preparing the latter fruits, and maturating their juices before breaking the pulp.

But this knowledge is far from being either general or perfect. As the proceſs is not regulated by certain rules, ſucceſs is frequently the effect of chance, and the ſame perſon cannot from the ſame fruit, always produce the ſame liquor. As Cyder therefore is generally allowed to be an wholſome drink, and as it is the natural produce of our own country, he will ſurely be thought to contribute ſomething towards the good of the public, who gives infallible directions for making it univerſally agreeable, by varying it ſo as to ſuit every palate, and by improving the flavour and the quality, both of the rough and the ſmooth, diveſting it of its tendency to produce cholics, and giving it the ſparkle of Champaign, without an eager and windy fermentation, and rendering it more ſpirituous than a ſmall wine tho' leſs inflaming.

A DIS-

A DISSERTATION ON CYDER and CYDER-FRUIT,

By HUGH STAFFORD, of Pynes *in* Devonſhire, *Eſq*;

In a Letter to a Friend; bearing date 1727.

SIR,

SINCE you have ſeen the *Royal Wilding apple*, which is ſo very much celebrated, (and ſo very deſervedly) in our county; the hiſtory of its being firſt taken notice of, which is freſh in every body's memory, may not, perhaps, be unacceptable to you. The ſingle and only tree from which the apple was firſt propagated, is very tall, fair, and ſtout; I believe about twenty feet high: It ſtands on a very little quillet (as we call it) of gardening, adjoining to the poſt-road that leads from *Exeter* to *Oakhampton*, in the pariſh of St *Thomas*, but near the borders of another pariſh called *Whiteſtone*: A walk of a mile from *Exeter* will gratify any one, who has curioſity, with a ſight of it.

It appears to be properly a wilding, that is, a tree raiſed from the kernel of an apple, without having been grafted, and (which ſeems well worth obſerving) has, in all probability, ſtood there much more than ſeventy years; for two antient perſons of this pariſh of *Whiteſtone*, who died ſeveral years ſince, each aged upwards of the number of years before mentioned, declared, that when they were boys,

probably of 12 ar 13 years of age, and firſt went the road, it was not only growing there, but, what is worth notice, was as tall and ſtout as it now appears, nor do there at this time appear any marks of decay upon it that I could perceive.

It is a very conſtant and plentiful bearer every other year, and then uſually produces apples enough to make one of our hogſheads of cyder, which contains ſixty four gallons, and this was one occaſion of its being firſt taken notice of, and of its affording an hiſtory, which I believe no other tree ever did: For the little cot-houſe to which it belongs, together with the little quillet in which it ſtands, being ſeveral years ſince mortgaged for ten pounds, the fruit of this tree alone, in a courſe of ſome years, freed the houſe and garden, and its more valuable ſelf, from that burthen.

Mr *Francis Oliver* (a gentleman of the neighbourhood, and, if I miſtake not, the gentleman who had the mortgage juſt now mentioned) was one of the firſt perſons about *Exeter* that affected rough cyder, and, for that reaſon, purchaſed the fruit of this tree every bearing year: However, I cannot learn that he ever made cyder of it alone, but mix'd it with other apples, which added to the flavour of his cyder, in the opinion of thoſe who had a true reliſh for that liquor.

Whether this, or any other conſideration, brought on the more happy experiment upon this apple, the Reverend Mr *Robert Woolcombe*, Rector of *Whiteſtone*, who uſed to amuſe himſelf with a nurſery, put on ſome heads of this Wilding; and a few years after being in his nurſery, about *March*, a perſon came to him on ſome buſineſs, and feeling ſomething roll under his feet, took it up, and it proved one of theſe precious apples, which Mr *Woolcombe* receiving from him, finding it perfectly ſound, after it had lain in the long ſtroyle of the nurſery, during all the rain, froſt, and ſnow of the foregoing winter, thought it

it muſt be a fruit of more than common value: And having taſted it, found the juices, not only in a moſt perfect ſoundneſs and quickneſs, but ſuch likewiſe as ſeemed to promiſe the body, as well as the roughneſs and flavour that wiſe cyder-drinkers in *Devon* now begin to deſire; he obſerved the graft from which it had fallen, and ſearching about found ſome more of the apples, and all of the ſame ſoundneſs; upon which, without heſitation, he reſolved to graft a greater quantity of them, which he accordingly did, but waited with impatience for the experiment, which you know muſt be the work of ſome years: They came at length, and, if I miſtake not, his firſt reward was a barrel of the juice, which, though it was ſmall, was of a great value for its excellency, and far exceeded all his expectations.

Mr *Woolcombe* was not a little pleaſed with it, and talked of it in all converſations; it created amuſement at firſt, but when time produced an hogſhead of it, from raillery it came to ſerioufneſs, and every one from laughter fell to admiration. In the mean time he had thought of a name for his *Britiſh* wine, and as it appeared to be in the original tree a fruit not grafted, it retained the name of a Wilding, and as he thought it ſuperior to all other apples, he gave it the title of *Royal* Wilding.

This, if I rightly remember, was about ſixteen years ſince: The gentlemen of our county are now buſy almoſt every where in promoting it, and ſome of the wiſer farmers and juſtment-holders: But we have not yet (for ſome time you know muſt produce that) enough for ſale: I have known five guineas refuſed for one of our hogſheads of it, though the common cyder ſells for twenty ſhillings; and the *South-Ham* from twenty five to thirty.

I muſt add, that Mr *Woolcombe* hath reſerved ſome of them for hoard; I have taſted the tarts of them, and they come nearer to the quince than any other tart I ever eat of.

Wherever it has been tried as yet, the juices are perfectly good (but better in ſome ſoil than others) and when the gentlemen of the *South-Hams* will condeſcend to give it a place in their orchards, they will undoubtedly exceed us in this liquor, becauſe we muſt yield to them in the apple ſoil: But it is happy for us, that at preſent they are ſo wrapt up in their own ſufficiency, that they do not entertain any thoughts of raiſing apples from us; and when they ſhall, it muſt be another twenty year before they can do any thing to the purpoſe, tho' ſome of their thinking gentlemen, I am told, begin to get ſome of them tranſported thither (by night you may ſuppoſe, partly for ſhame, and partly for fear of being mobbed by their neighbours) and will, I am well aſſured, much rejoice in the production.

I am perſonally acquainted with Mr *Woolcombe*, and if I may be miſtaken in ſome circumſtances of the hiſtory, (as it is here related) I can promiſe you I have the ſubſtance from his own mouth, and am ſo perfectly poſſeſſed with a perſuaſion of the excellency of the cyder, that I doubt not in the courſe of twenty years more, when gentlemen have furniſhed themſelves with the fruit, and farmers have fallen in with it alſo, this county will be rendered abundantly happy in it; and therefore I could really wiſh, that whenever the original tree decayeth, (if it ever ſhall, though I aſſure myſelf the fruit will never be out of uſe) his ſtatue (carved out of the ſtump, by the moſt expert hand, and over-laid with gold) may be erected near the publick road, in the place of it, at the common charge of the county.

What other fruit there may be in nature, neither I or any one elſe can ſay, becauſe it is well known whenever we ſow the kernels of apples, we have always variety of new and unknown apples produced; but I will venture to affirm, I never taſted any cyder equal to it, (not all the genuine *Hereford* I ever drank) that of the *White-ſour* only excepted,

(of

(of which more hereafter) and as yet the competition betwixt that and the Royal Wilding continues undetermined.

The colour of the Royal Wilding Cyder, without any aſſiſtance from art, is of a bright yellow, rather than a reddiſh beeriſh tincture; its other qualities are a noble body, an excellent bitter, a delicate (excuſe the expreſſion) roughneſs and a fine vinous flavour: All the other qualities you may meet with in ſome of the beſt *South-Ham* cyder, but the laſt is peculiar to the Royal Wilding and the White-four only, and you will in vain look for it in any other.

Before I leave the Royal Wilding, I muſt let you know that it is ſometimes called (though no leſs injuriouſly than inaccurately) the Red-Hill Crab; from the name of that part of the highway near which the original tree ſtands, which is called *Red-Hill.*

This name is injurious, becauſe Crab (as yet) is uſed among us in a ſenſe of diminution, at leaſt, if not of reproach; and was it not ſo, it is plain there is nothing in that name which ſuggeſts the ſuperlative excellency of that fruit; whereas the title of Royal Wilding carries in it the preference which it deſervedly hath to all other cyder-fruit yet diſcovered.

And it is alſo inaccurate, becauſe I rather take it for an apple than a crab, (of which, however, ſince you have them before you, yourſelf may judge:) for I muſt further let you know, that though we frequently take the word *apples* for the whole kind, (as we call the whole *kind* horſes, including mares, horſes,) yet, when we ſpeak more ſtrictly, we underſtand the word *apple* in oppoſition and contradiſtinction to the *Crab*, which moſt commonly is a very ſmall, harſh, yellow fruit, and ordinarily groweth in our hedge-rows, though they make very large, and laſting trees; however, I have ſeen one ſort of this very ſmall, harſh fruit finely ſtreaked with a red outſide; and in my neighbourhood there is one tree of another kind of them, which

which is red both inſide and out, and is the only one of that ſort I ever ſaw or heard of.

Since I have thus had occaſion to mention the Crabs, it may not be improper to inform you, that the excellence of them for cyder was never commonly known (if at all) until within theſe late years: They were formerly ſuffer'd to fall and be eaten by the hogs, when they would eat them (which was not always, becauſe of their harſhneſs) or elſe to rot on the ground; but they are now ſo well underſtood, that they ſell at a much greater price than the common apples, and we begin to propagate them, by grafting, in our orchards; though, in my opinion, they do much better in cyder, when mixed with other fruit, than when pounded by themſelves. Their uſefulneſs was firſt diſcovered by pounding ſome of them for vinegar, which, when taſted, proved much better cyder than any of the common ſort in our county.

However, there is a much ſmaller ſort of crab with us, not larger than the top of one's thumb, (and I think they never make a tree, but grow only in buſhes) which we never put into our cyder, but uſe only to make vinegar.

You will not, it may be, think it improper if I take notice to you, in this place, that cyder made of all ſorts of wildings, (that is, as I firſt ſaid, of apples propagated from kernels, and never grafted upon with any ſort of fruit, though you may graft them on what ſtock you pleaſe) is ever found to be exceeding good, and much preferable to that made with our common apples. There is a gentleman in the neighbourhood of *Exeter*, who hath now large plantations of them, which furniſh him with admirable liquor, but the beſt of it wants the delicate and moſt diſtinguiſhed flavour of the Royal Wilding and White-ſour; nor did I ever meet with it in any Wilding (nor indeed in any other apple) except in one ſort of Wilding of my own, of which I ſhall ſay ſomething by and by. I have only to add concerning the

the Royal Wilding, that within theſe twelve or fourteen years, I believe more than two hundred thouſand of the grafts have been propagated in this and the neighbouring counties; and, if I miſtake not, I heard about two years ſince, that ſome of them were ſent for from *Yorkſhire*; and what would you ſay if they ſhould be tranſplanted to the *Rhine?* This is not altogether ſo improbable as you may imagine; for a gentleman who carried ſome of the White-ſour with him into *Germany*, (and, as I have before ſaid, no one can tell which of the two is the beſt) aſſured me, that when he had much celebrated the richneſs of his cyder, a *German*, whoſe expectations of this extraordinary liquor was much raiſed, when he taſted it, cryed out, he found nothing in it, for it was only like their *Rheniſh*.

And thus much for the Royal Wilding. I am now to let you know as much as myſelf do of its only rival, the White-Sour, of which, however, you will find I have much leſs to ſay, than on the other beloved ſubject, becauſe I am at ſome diſtance from that part of our country which chiefly produces it, and becauſe it ſeems to be in a great meaſure co-incident with many of the things I have before told you of the Royal Wilding.

Of the WHITE-SOUR APPLE.

This is a yellow ſmall apple, which falls from the tree very ſoon; there are two, or (as others ſay) three ſorts of them, but the beſt is what they call the *Panerg* White-Sour, (though why ſo called I cannot tell you) and is the ſmalleſt; there were ſome of them in my neighbourhood a great many years ſince, and I know not whether they might not have been diſperſed in ſome other parts of our county; (but they are the genuine produce of that part of the country called the the *South-Hams*, bounded by the rivers of *Teing* and *Dart*) and are not yet common in the other parts of it, though we do now promote them as faſt as we can, as we think we have Royal Wildings enough.

The

As far as I can learn, they have been long in the *South-Hams*, but, until within theſe eight or ten years, in ſo bad reputation, that cyder made of them ſold for one half the value of the other cyder, as a gentleman of that country (very well ſkilled in the cyder of thoſe parts) told me.

The qualities of the juices are preciſely the ſame with thoſe of the Royal Wilding, nay, ſo very near one to the other, that, as I often before ſuggeſted, they are perfectly rivals, and created ſuch a conteſt, as is very uncommon, and of which I was an eye-witneſs. A gentleman of the *South-Hams*, whoſe White-ſour cyders, for the year, were very celebrated, (for our cyder vintages, like thoſe of the clarets and ports, are very different, in different years) and had been drank of by another gentleman, who was a happy poſſeſſor, and unconteſted lord, *facile princeps*, of the Royal Wilding, met at the houſe of the latter gentleman a year or two after; the famed Royal Wilding, you may be ſure, was produced, as the beſt return for the White-Sour that had been taſted at the other gentleman's: And what was the effect? Each gentleman did not contend, as is uſual, that his was the beſt cyder; but ſuch was the equilibrium of the juices, and ſuch the generoſity of their breaſts, (for finer gentleman we have not in our county) that each affirmed his own was the worſt; the gentleman of the *South-Ham* declared in favour of the Royal Wilding, and the gentleman of our parts in favour of the White-Sour. In the mean time, (the company which was publick and very numerous) could not decide the controverſy, becauſe (being gentlemen of the ſtricteſt juſtice) the White-Sour was not then preſent to ſpeak for itſelf: But thoſe who had taſted each of them, as far as they could judge from the repreſentations of their memories, remained under a doubt which to give the preference to.

The manner in which the White-Sour came to ſhew itſelf in its true luſtre, was thus; our beſt and ſtrongeſt

cyders,

cyders, and thoſe which have the boldeſt roughneſs, which, perhaps, is the caſe with all apple juices, grow harder the longer they ſtand on their groſs-lyes; and conſequently, the ſooner they are taken off, the more they are ſoften'd: We therefore chuſe to rack them from the fouler or thicker lyes, as ſoon as we perceive they are tolerably well ſeparated; which, according to the fairer or more diſturbed weather, is commonly in two, three, or four days; and the ſofter you would have your cyder, the more frequently you muſt rack it, though not more than three or four times; the weaker cyder will not bear it above twice.

By this method the White-Sour was firſt brought into repute; and I have, within theſe ten days, taſted of that cyder, (brought from the *South-Hams*) made a year ſince, and bottled laſt ſummer, as perfectly fine, ſweet, and mellow, as if it had been brought that morning from the pound: and together with that ſweetneſs it had all the roughneſs and boldneſs, which is the glory of our Cyder: Wiſe people, indeed, would be more ſparing in the firſt racking, that they may thereby deſtroy that luſciouſneſs, which, though it may be acceptable to a Female, or a *Londoner*, is ever offenſive to a bold and generous *Weſt-Saxon*.

What I have now ſaid of racking the *White-Sour*, holds good of all other better cyders likewiſe, and is the true reaſon of the reputation the *South-Ham* cyder hath acquir'd of late years: A ſhort account of which will not, perhaps, prove unacceptable.

The importation of that Claret, in which our loyal gentlemen us'd to drink *church and king*, was prohibited from *France* at the Revolution. It was impoſſible they could live without generous liquor; and as impoſſible to have it in a fair way from *Bourdeaux*: They had endured an half-famine, (that of drink,) and as *Magiſter artis ingeniique largitor venter*,

they apply'd themſelves to improve the produce of their own fruit.

This method of frequent racking, was happily and ſucceſsfully thought of, by which they found their rougher fruits ſo much mended, that I make no doubt, if a free trade with *France* was now again opened, the import of the ſmaller Clarets would be abundantly leſſen'd, and twenty years hence, when the *Royal Wilding* and *White-Sour* become more known, *Bourdeaux* itſelf will feel the effects of it.

Whilſt I am ſpeaking to you of racking, I may inform you, that a perſon in my neighbourhood, who had the White-Sour in his orchard many years, (though either by mixing it with other fruits, or for want of a talent of proclaiming it, he never contributed towards raiſing its reputation) hath told me, that unleſs you watch it carefully, and take its firſt ſeparation from the groſſer lyes, (which will be in a very few days) it is a difficult matter to get it fine afterwards. And this, perhaps, would be a good rule to be obſerved in all the ſtronger cyders; though whether this was his caſe in a ſingle year only, (and ſuch caſes are frequently to be met with) or whether he always found it ſo, I do not remember if I enquired.

What I have ſaid of racking (which properly ſpeaking, is drawing it from one cloſe caſk into another) may be as well, if not better, practiced by getting a very large vat or kieve, which will contain a whole pounding of cyder, and the pummice, as we call it, (that is the groſſer parts of the pulp of the apples, which will, though ſtrain'd at the pound through a range, mix with the juice). You ſhall find it in leſs than a day to riſe at the top, and in a day or two more at moſt to grow very thick; and as ſoon as little white fermentations break through it, (about the ſize of your finger) immediately draw it off underneath at a foſſet-hole; for if you ſuffer it to continue any longer, all the head, which is then become a thick cruſt, will ſink to the bottom,

bottom, and this ſerves inſtead of the firſt racking: But by letting your cyder continue a leſs or greater time on thoſe lyes in the cloſe caſks, you may harden or ſoften it at your pleaſure, as you likewiſe may by frequent after-rackings; but this is a method which weaker cyders will not endure, one or two rackings at moſt is all they can bear, as they have not body and ſpirit enough to undergo more ſuch operations.

One thing is not yet taken notice of in theſe Cyders, concerning their age, and the time of their continuing good. The moſt frequent commendation you meet with of other cyders, is, that they will keep three, four, nay ſeven years; but I muſt confeſs I never yet taſted any cyder, but what was in the greateſt perfection, the firſt year: I have heard, indeed, of cyder (and particularly ſome crab-cyder) which is not drinkable the firſt year, mellowing and growing excellent the ſecond or third; but I never had the pleaſure of making the experiment: However, (unleſs there be ſome ſuch ill-natur'd cyders as are a *Noli me tangere* the firſt years) I will venture to ſay the *Royal Wilding* and *White-Sour* will keep good as long as any other, tho' they are never as good in any of the following years as they are in the firſt.

Let me, to cloſe the account of theſe liquors, aſſure you, that I have heard them authoritatively intitled the *Devonſhire Stire*; I have ſeen *Bourdeaux* and even *Burgundy* ſtand neglected before them; and I have heard white wine called for to cool them.

So much for Royal Wilding and White-Sour. You deſired to be informed of the *Meadyate*. The Apple itſelf hath been ſent you, and therefore I ſay nothing of its ſize, figure, *&c.* only I muſt tell you (which I ſhould alſo have ſaid of the White-Sour) that it is a very conſtant and plentiful bearer every other year, and maketh a very handſome

(tho' not exceeding large) tree, nor is it ſo liable to blights as moſt other trees are.

The juices of it have all the body and roughneſs of the two other cyders before ſpoken of, and make good advances to the ſame golden colour; but, alas! want the perfecting and diſtinguiſhing flavour of thoſe nectars: nor, when made by itſelf, it is rarely or ever to be got drank up. I did, indeed, once taſte ſome cyder, ſent to a gentleman for a preſent, which was ſaid to be all of this ſort, and which might vie with the beſt Royal Wilding or White-Sour; but had I talk'd with the maker himſelf, I imagine, I ſhould have found there was a mixture of other fruits with it: this is certain, that by means of its noble body, and excellent roughneſs, it is a moſt valuable apple, and becomes an excellent ingredient in cyder, when diſcreetly ſorted with fruit of a briſker and quicker nature.

It is commonly ſaid to have its name from a Meadow-gate, near which the original plant (the happy parent of this laudable apple) firſt ſtood; for in the vulgar dialect of our country, we call a Meadow, *Mead*, (I know not how to convey to you the true ſound of the laſt ſyllable) or by the ſame way of ſpeaking, we call a Gate a *Yeate*, (as the lawyers write Yeoven for Given) and theſe words joined together, according to our pronunciation, will afford *Meadyeate*, which is eaſily changed into *Meadeate*, and that as eaſily into (as the better ſort pronounce it) *Mideate*, though whether this etymology is juſt, I will not take upon me to determine, not being ſo well acquainted with its hiſtory as with that of the Royal Wilding.

The apple hath been long known, and is common in the orchards of ſeveral farmers, (but of more gentlemen) though until of late there were but few of thoſe farmers that ſet any great value upon it.

Theſe are the ſorts of apples, in our country, which do as yet bear the greateſt reputation for Cyder. You deſired

of

of me further, an account of ſome Wildings of my own, which yielded a liquor that was talk'd of every where, about three years ſince; and in that alſo I ſhall endeavour to gratify you. They were the produce of ſome kernels of the Red-ſtreak Apples, which, when fit to be tranſplanted, I ſet round two fields near my houſe (ſince turned into orchards) without ever grafting them: The generality of them (whether cramp'd by the adjoining hedges or not, I can't really ſay) make but a ſmall tree: The apples from them are various, moſtly very ſmall, (as all Wildings uſually are, but the ſmaller the apple the better the cyder, is a conſtant rule among us) and generally ſtreak'd with red, and many of them not very much unlike; though from the kernels of the ſame apples, you know, we have always very different ſorts of fruits.

Beſides ſome other differences of leſs note to be obſerved in theſe Wildings, the fruit of a few of the trees is conſiderably larger than that of the generality of the others, and ſome of them are more ſtreaked with red than others are.

I had no opportunity of making a trial of them by themſelves, until the memorable year 1724. And then they afforded me a whole pipe of the liquor; which when rack'd and fined, about *February*, to my no ſmall pleaſure, in the opinion, and to the admiration of every one as well as myſelf, raviſhed the palm from Mr *Woolcombe*'s Royal Wilding; and was, in a pleaſant Converſation, named by a gentleman, who thought it deſerved a high title, *Super-Celeſtial*. Another gentleman, in alluſion to *Pynes*, the name of my houſe, and to the common ſtory of the *Weſt-India Pyne-apple*, (which is ſaid to be the fineſt fruit in the world, and to repreſent every exquiſite flavour that is known) determined, it ſhould be called the Pyne-apple; and by either of theſe names indifferently it is talked of, (for alas! it is long ſince drank out, nor hath any other bountiful year as yet yielded another ſupply) when pleaſantry and con-

converſation bring the remembrance of it to the table, which it will ever do until ſome happy ſeaſon ſhall again bring more of the liquor itſelf there.

I had almoſt omitted to tell you, that Mr *Woolcombe* himſelf was ſummoned to the conteſt between this upſtart Wilding, as he thought it, and his Royal one. The ſurpriſe (and even almoſt ſilence) with which he was ſeized at firſt taſting its cyder, was plainly perceived by every one preſent, and occaſioned no ſmall diverſion. He did not roundly pronounce it better than the Royal Wilding, but he ſpent a great deal of his cyder knowledge in ſhewing the reaſons, why it might well be expected that the juices of this collection of Wildings, ſhould be preferable to that made from any ſingle Wilding, ſo great is the force of truth: And this was all that was inſiſted on (and more than was expected from him) at that that time, as well in regard to the allowances that ought to be made to our piety for our own progeny, as to his real merit in having diſcovered and promoted that other admirable and moſt excellent apple.

I muſt now honeſtly detract from theſe triumphs of my own Wilding, and let you know that what I ſaid of the celeſtial title being aſſigned to it was in the juncture of its being rack'd in the caſk; for after it was bottled, and the advance of the year had raiſed it, the juices appeared thinner than thoſe of the Royal Wilding. It partook too much of the rarefactions of thoſe ſuperior regions from whence it had luckily before gotten its name: It continued, indeed, very excellent and admirable cyder, but was too briſk, or friſking, whilſt the Royal Wilding preſerved all its native virtues; and from that time was re-eſtabliſhed in the full and peaceable poſſeſſion of the *throne*, to the no ſmall comfort of Mr *Woolcombe*.

You will yourſelf take notice, that the Cyder from my Wildings cannot be promoted as the Royal Wilding hath been, becauſe this latter being but a ſingle apple, became eaſily

eaſily propagated; whereas to make this cyder, one graft from each tree in the collection muſt be had and put on: Whether any one of theſe ſingly would make ſuch cyder, I much queſtion, or whether among them there may be one or more, which if try'd ſeparately, might afford a juice equal (or ſuperior) to that of any other apple hitherto known; I have not yet examined them ſo exactly as to find any reaſon for ſingling out any of them to make ſuch experiment, or, if I had, a long courſe of years muſt diſcover the event.

I have lately planted out two orchards with Wildings, from the kernels (or pips as we call them) of the Royal Wilding; but the trees are ſo very ſmall, that they have not yet afforded me opportunity for an experiment: The fruit that any of them have hitherto ſhewn, ſeems to lay a foundation for expectation. Wildings of one ſort or another, will for the future be, I believe, chiefly cultivated among us; and would gentlemen ſow the kernels of the Red-ſtreak in particular, as I did, I ſee not why they might not reaſonably promiſe themſelves the like ſucceſs; and would they now and then give themſelves the trouble to promote any one of their Wildings, which to the taſte ſeemeth to bid fair for excellent cyder, I know not what diſcoveries might be made of new cyders; for who can ſay, there may not be in the fruitful womb of *Pomona* a ſhoot that may equal, or even exceed, the Royal Wilding or White-Sour themſelves, ſince the ſorts of new apples that are to be raiſed from kernels, are plainly numberleſs?

To make this account of our cyders as complete as I can, I ſhall in the laſt place, mention to you another ſort, which hath not been heard of among us above ſix or ſeven years: The name of it is *Cockagee*, or Cakagee, (for the word, as far as I can learn is *Iriſh*, in which we are no criticks:) The fruit is originally from *Ireland*, and the cyder is much valued in that country: About ſixteen or eighteen years

ſince

ſince (if I am righly informed) it was firſt brought over, and cultivated about *Minehead* in *Somerſetſhire*. Some gentlemen of that county have got enough of it to make five, ſix, or eight hogſheads a year; and ſuch as have to ſpare from their own tables, ſell it, I am told, from four to eight pounds a hogſhead.

A Gentleman favoured me ſo far as to bring ſome of the Apples from *Ireland*, but before I had an opportunity of ſeeing them, they were ſo decayed, that I cannot deſcribe them to you. The Cyder is of the colour of Sherry, (or rather *French* White-wine) and as fine and clear: I have taſted of it from two ſeveral orchards of *Somerſetſhire*; and the gentleman juſt now mentioned, brought ſome of the cyder as well as the apples, from *Ireland*: It hath a more vinous taſte than any cyder I ever drank; and as the ſight may deceive a curious eye for wine; ſo I believe the taſte might paſs on an incurious palate for the ſame liquor: It ſeemeth alſo to be very ſpirituous, and would, I believe, if experienced, ſoon intoxicate; but wanting the generous roughneſs, the fine and delicate flavour, and the full body of our Royal Wilding and White-Sour, it is, in my opinion, and in that of far the greater part of thoſe gentlemen I have ever talked with) by many degrees inferior to thoſe cyders of our county, leſs acceptable to the palate, and leſs grateful to the ſtomach.

I have lately put on ſome grafts of them, but not enough (nor have they yet had time enough) to enable me to try what Cyder they will make with me. I may, perhaps, another year, ſet on ſome more of them; but I aſſure you for curioſity only, and becauſe the Cyder is talk'd of, not for any other uſe I ever intend to make of them.

I am, *&c.*

SECT.

A TREATISE on CYDER, &c.

SECT. I.

A Catalogue of Cyder-apples *in* Herefordſhire *and* Devonſhire, *with their Excellencies and Hiſtories.*

HAVING now given Mr *Stafford*'s remarks, I ſhall now, without further interruption, proceed to my own. As I would recommend but a few kinds of apples for making cyder, it is neceſſary there ſhould appear in the catalogue, only fruits of an eſtabliſhed reputation, and whatever is excellent for fruitfulneſs, quick growth, duration, hardineſs, and plenty and goodneſs of juices. I ſhall therefore proceed to treat of Cyder-apples of ſuch qualities.

The WHITE-SOUR.

This I place firſt, becauſe it is the moſt early ripening Cyder-apple that has any goodneſs: The fruit is rather ſmall than middle ſiz'd, of a whitiſh colour, inclined to yellow, is apt to drop from the tree, like all other ſummer fruits, when near maturity, which is in *Auguſt*.

This fruit, produces, without ſoftening of it by racking, a potent juice, agreeable to lovers of rough-cyder, and is uſeful to the dealers in this liquor, as it communicates life and ſmartneſs to their ordinary dull cyders made of vulgar fruits. The management, hereafter recommended in the following pages, for other cyder intended to be made mellow, will reduce that of the white ſour to a moſt agreeable ſweetneſs, and is therefore, in the places where it is made, of more value per hogſhead, than any other cyder, becauſe it is uſed to correct the harſhneſs of other cyders, by which they are rendered much more valuable. The ſweet WHITE-SOUR Cyder has the effect of a rich cordial or confection, a quality which is of great ſervice in preparing cyder for a market.

As this fruit ripens before almoſt every other, it is neceſſary to plant a conſiderable number of trees more of this than any other kind, becauſe a mixture would weaken its flavour, and it is ſo uſeful in meliorating other cyders. The fruit is ſaid to be of *Devonſhire* extraction, and of that part of the county, called the *South-Hams*, but for certain reaſons that will appear hereafter, this is to be doubted. The tree is very hardy, and as it is a quick grower, will in a few years become a large tree; it is very fruitful, even in a growing ſtate; it is not uncommon for an old tree to produce a hogſhead of cyder, or more.

The ELLIOT.

Is of *Herefordſhire* extraction, and, though it has a different name in ſome parts, is to all intents and purpoſes the ſame apple as the preceding; for neither fruit nor tree can be diſtinguiſhed from the WHITE-SOUR; the time of ripening of both, and the juices alſo are preciſely the ſame. The *Elliot* was known in *Herefordſhire* before the *White-Sour* had a name, as I have been informed by very intelligent perſons, and Mr *Philips* has celebrated its praiſes in his *Pomona*.

The Herefordſhire RED-STREAK.

The original name of this Apple was the *Scudamore-crab*. It has a long time deſerved the reputation of ſuperiority to all other cyder-apples, in agreeably ſuiting every palate. *Red-ſtreak Cyder* was, ſome years ſince, preſcribed at *London* by a phyſician of the firſt rank, to a conſumptive patient, as containing ſome qualities uſeful in aſſiſting the lungs to diſcharge any oppreſſive obſtructions.

This fruit has the peculiar excellency of having the rough and ſmooth blended in ſuch due proportion, as to render it palatable to all.

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The tree and fruit are ſmall ſized, and proves that nature is ſometimes ſparing of her beſt gifts. The common way of propagating it has been by truncheons, or cutting off a large branch, and thruſting it a foot or more into the ground, which in a few years becomes a buſhy tree, and exceeding fruitful; and this property retards its growth. But trees of a larger ſize may be produced by grafting it on the forkles of a vigorous tree of ſome other kind.

Though this kind of fruit is not at all ſuitable to the circumſtances of a tenant, yet where it is planted in regular orchards, one between every two of the larger growing kinds, as they take up ſo little room, and it will be long before the others require that room; it may in this manner furniſh cyder for a gentleman's table, and be alſo profitable enough for ſale.

This fruit is very ſmall, beautifully ſtriped with red, and ſometimes yellow within; the juice is generally of a very high colour. The *Red-ſtreak* make no durable tree.

On drawing a cork out of a bottle of this cyder, you are regaled with a moſt delightful odour, ſuch as proceeds from no other; whether this is purely natural and particular to the *Herefordſhire* growth, or heightened by ſome ingredient, I cannot determine; but it is certain, that what is made in *Devonſhire* from the ſame apple, has it not to ſo great a degree, which may proceed from rackings being much more uſed here than in *Herefordſhire*; and I have obſerved, that what has been racked once or twice only, has it much ſtronger than what has undergone the operation oftener. I have alſo obſerved, that no lees are ranker than of this cyder; and though this fine ſmell may in ſome meaſure be leſſened by racking, yet that cleanneſs of taſte which is the conſequence, is much to be preferred.

This agreeable ſcent is likened by ſome to the ſmell of the ſpirit of ſweet nitre, by others to that of angelica roots dried; by the uſe of which powdered or ſliced into cyder,

whilſt fermenting, and after putting a ſmall quantity into the caſk, a neighbouring gentleman, who has ſome Red-ſtreak and more of other apples, of which he makes great quantities of ſweet cyder, by this artifice and colouring, makes all his cyder paſs for Red-ſtreak, and has very much raiſed the value of it, ſelling it for one third more than the current price of other cyder.

Note, *Angelica* is uſed in great quantities in preparing Wines at *Port*.

The FOX-WELP.

This is an Apple long known, and of late years has acquired a much greater reputation than it had formerly. The fruit is rather ſmall than middle-ſized, in ſhape long, and all over of a dark red colour. I have been told, by a perſon of credit, that a hogſhead of cyder from this fruit has been ſold in *London* for eight pounds or eight guineas and that often a hogſhead of *French* Wine has been given in exchange for the ſame quantity of *Fox-welp*. It is ſaid to contain a richer and more cordial juice than even the *Red-ſtreak* itſelf, though ſomething rougher, if not ſoftened by racking. The tree ſeems to want the ſame helps as the *Red-ſtreak* to make it grow large. It is of *Hereſordſhire* extraction.

BACKAMORE.

This fruit is rather large than middle-ſized, of a flat ſhape, beautifully ſtreaked with dark red, and has a bloom on it like a plumb; it makes an excellent ſtrong and palatable cyder, preferred by ſome to any other, for having a ſmack of bitterneſs, and a poignancy which imitates the Red-ſtreak. It has a high-coloured juice, which may be heightened much by long keeping the apple; but then the bitterneſs will be entirely loſt, with a great deal of the poignancy. Frequent rackings will render it equally agreeable to the lovers of ſweet

ſweet cyder, with any whatſoever. It makes, a little before Chriſtmas, an excellent tart and ſweetmeat, having a touch of the quince. This tree ſucceeds very well in ſome places, both in growth and fruitfulneſs, but in others, in the common nurſery manner, is long before it arrives to any bigneſs, which fault is to be effectually remedied by grafting it on a tree of another vigorous kind, already of ſome bigneſs. It has its name from a farm ſo called in the pariſh of *Plimton Mary*, near *Plymouth*.

The MIDYATE, *or* MEADIATE.

This Apple has ſomething the taſte of the Fox-welp, is rather ſmall than middle-ſized, of a long ſhape, and produced in cobs. It is of a yellow colour commonly, though I have ſeen ſome a little faintly ſtreaked with red; it ripens very late; it is ſaid to have its birth in the pariſh of *Armington*, near *Plymouth*.

The Midyate has among ſeveral others, this peculiar quality, that where it is but the twentieth part in making a hogſhead of cyder, it will be predominant; it is therefore very uſeful to mix with ordinary apples which are apt to make heavy inſipid cyder. When the cyder of this apple is received into a mug, there generally appears a bluiſh dew or bloom round the ſides of it. Of this apple is made that ſort of liquor, which in *Devonſhire* is called *Hewbramble*, or *Bramble Cyder*; alluding to its roughneſs, which cauſes a ſenſation, as if a bramble had been thruſt down the throat and ſuddenly ſnatch'd back again. The lovers of rough cyder in this county generally give that of the *Mydiate* the preference, as moſt agreeable to their taſte of all the rough cyders. Not long ſince, few perſons in theſe parts, who would be eſteemed judges of cyder, would give their opinions in favour of that which is ſweet; but of late that party declines very faſt, and people are come into another way of taſting and thinking; and ſeem convinced, that thoſe exceſſive

rough

rough juices, which ſome time ſince were ſo highly praiſed, are really too fretting and hurtfully affecting the nerves of even the moſt robuſt conſtitution, though gouts and rheumatiſms are not common with us.

Notwithſtanding the *Midyate Cyder* may be very much ſoften'd by racking, yet I doubt whether it can be reduced to any degree of that mellowneſs, of which the juices of almoſt all other apples are capable.

The *Midyate* makes a beautiful tree, and after ſome years, becomes wonderfully large and fruitful, and will admit of being planted on a poor ſoil, even if very much expoſed, and is very little liable to ſuffer from blights.

The ROYAL-WILDING.

This tree produces rather a ſmall than middle-ſized fruit, of a yellowiſh colour, of ſhape rather long than flat, and is of long duration. The tree ſeems to be deſigned by nature to ſurvive the oak, being equally, or perhaps more, compact in its parts. Though a very quick grower, it acquires a large ſtature in a few years, and in its ſhape reſembles a pear-tree. Whoever plants this tree is a friend to poſterity, becauſe it is apt to tire all patience before it becomes fruitful; though there are trees in ſeveral parts of *Devonſhire*, which have produced pretty large quantities of fruit, of the immediate poſſeſſor's own grafting. Till it has two or three times born a quantity of fruit, its ſhape is piramidical, but afterwards it becomes a beautiful ſpreading tree, and moſt abundandly fruitful; it ſeems to be the beſt ſtock for grafting on, for making large and laſting trees. It was accidentally produced near *Exeter*.

The STIAR.

The fruit is middle-ſized, of a longiſh ſhape, in colour of a pale yellow, makes a bold, ſtrong, maſculine cyder, has great reputation in *Herefordſhire* and *Glouceſterſhire*, and is celebrated

celebrated by Mr *Philips*; but I have often taſted of this cyder, and could never diſcover any thing extraordinary in it. The trees are long before they become fruitful, and after many years it makes a large tree. Formerly it was almoſt the only apple eſteemed for making a rough cyder; what was ſo in any great degree, was liked but by few, and perhaps even the juice of this fruit would not heretofore have been approved, if it had more than a comparative roughneſs; as mellow cyder was almoſt the ſole drinking. It is certain, this juice is not piquant enough enough to communicate ſprightlineſs and vigour to what is mellow. It may be eſteemed only in ſome degree rough, and much leſs ſo than the *White-ſour*, and *Royal-wilding*.

By a gentleman who makes great quantities of mellow cyder, I have often heard it ſaid, that he very much wanted the *White-ſour*, or *Royal-wilding*, to improve what was *ſweet* and *lumpiſh*, though he had an orchard of the *Stier*, and another apple called the *Hempling*, whoſe juice is of the ſame degree of roughneſs, yet were they not capable of giving that life and quickneſs which the *White-ſour* and *Royal-wilding* can, and which makes it more guſtful to the palate, lighter, and more generous to the ſtomach.

Cowley-Bridge CRAB.

This tree produces its ſmall fruit in cobs, and is of an uncommon colour, being of a dirty purple and green. The old trees are exceeding fruitful, as appears by two now ſtanding near the ſaid bridge. The great quantities of fruit gathered from one of theſe trees, in one year, is incredible, as well as what it produces almoſt every year, and what it produced ſeventy years paſt, in one ſeaſon, is no leſs remarkable. The old tree, which is very large and ſpreading, (though I have ſeen much larger) with one ſmaller ſtanding in a hedge by it, are ſaid to have produced, in one year, upwards of ſix hogſheads of cyder. The juice of this fruit, without repeated

rackings, is an auſtere cyder, but is capable, by often racking, of being rendered ſoft and pleaſant, and agreeable to the moſt delicate palates.

The Common Crab.

This ſometimes makes a large tree, but is more generally a mere ſhrub.

I have taſted cyder made of this fruit, which had remained three years in a caſk, after making, and afterwards three years in bottles, and it had undergone but one racking till bottled off.

It was, when I taſted it, a bold, ſtrong, maſculine liquor, like Old-hock, which wine I have drank in cellars of no mean reputation.

It makes firſt excellent verjuice, and is not only the moſt liked for table uſe, particularly with ſalad, but is an wholeſome ingredient in making punch, and void of the pernicious qualities of other acids, uſed for that purpoſe; and is eſteemed a ſovereign *antiſcorbutic*.

Colonel *Speke*, of *Somerſetſhire*, ſays Dr *Beale*, ſhewed me in his park, ſtore of Crab-trees, of ſuch huge bulk, that in the then fertile year he offered a wager, that they would yield one or two hogſheads of liquor each of them; yet were they ſmall dry crabs.

The cyder, by being, the ſummer after making, expoſed to the heat of the ſun, as I have experienced, by endeavouring to make it vinegar in that manner, and after four or five months found inſtead thereof, it was become ſofter and much more agreeable.

It is an obſervation with us, that all mellow fruits produce a rank lee (which is here called a bitter mood) particularly pearmains, the cyder of which fruit has a permanent rank taſte, and of which it cannot be diveſted.

The lees of fruits whoſe juices are rough and auſtere, have a very little degree of rankneſs. I have taſted of Midyate cyder

cyder two years old, tunned into a caſk from the preſs, and never racked, that was perfectly free of rankneſs of taſte and ſmell.

The COCKO GEE.

This fruit is of *Iriſh* extraction, the name ſignifying in that language *Gooſe-turd*. It may be thought to contain ſome extraordinary qualities, by the eagerneſs that has appeared in ſeveral gentlemen in procuring ſcions of this kind for grafting, and by the many encomiums made on it by thoſe who are lovers of the cyder. I have taſted it, and (as Mr *Stafford* ſays) I find nothing extraordinary in it: 'Tis true, it has a vinous golden pipinary flavour.

Counſellor *Pyne*, a gentleman who reſided near *Exeter*, and who had the care of Sir *William Courtenay*'s eſtates in *Ireland*, is ſaid to have brought it into *England*. I believe, how it came here at firſt is not certainly known, but it was propagated in *Somerſetſhire*, before even its name was known in *Devonſhire*, where it is now pretty much increaſed.

Though the number of cyder-fruits here taken notice of are but few, they are more generally known, and more generally planted than others, and they have been found to make the beſt cyder, as well as to produce the greateſt quantities of an intrinſic goodneſs, the *Red-ſtreak* excepted. There are an infinite number of other kinds, which may be of equal or ſuperior goodneſs, but are not ſo generally known; for inſtance, the apple well known in ſome parts by the name of *Flat-four*, or *Great Flat-four*, will, with the ſame management, make a liquor of equal goodneſs with the *White-four*, and the ſame of others that are alike in taſte, and in other qualities; but this none of thoſe kinds, whoſe juices are ſoft and mellow, and fit for the table, (which mellowneſs indicates the laſt ſtate of maturity) are capable of arriving at. However, where it ſhall happen, that orchards already planted have no kinds of apples that partake of the excellencies of

the moſt celebrated cyder-fruits; then it is neceſſary, that there ſhould be a proviſion made, by planting ſome of the beſt kinds for mending dull, heavy, and inſipid juices, by way of ingredients, which their more noble qualities will effect. Some are of opinion, that with good management any kinds of apples will make good cyder, but experienced connoiſſeurs do not concur with them. I have, indeed, taſted of cyder made of vulgar fruits, ſo perfectly ſweet, as to effect the tongue like drops of honey; but then, for want of a poignancy blended with that ſweetneſs, it clogs the ſtomach, and occaſions vomiting or purging, or both, and is apt ſoon either to pall or become ſour.

In *Devonſhire* it is a maxim, which merits obſervance, that in planting an orchard, the ſeveral excellencies of the kinds intended for that purpoſe ſhould be previouſly well conſidered, whether they are ſuch as are inclined to make large, laſting, and kindly trees, fruitful and hardy, and not ſubject to blights, which frequently make them miſcarry in their bearing; that the fruit they produce make the beſt cyder, and that all the kinds may ripen about the ſame time, or at two or three ſeveral times, in quantities of each ſort ſufficient to make a tunning at one time, which laſt properties are of no ſmall conſideration, for the more commodious and regular making of cyder.

As to planting, it is impoſſible to fix any determinate diſtance neceſſary to be obſerved between tree and tree, or the lines and rows in an orchard, becauſe the circumſtances relating thereto, are ſo many and variable, in different ſituations and ſoils, for the low, deep, moiſt, and unctuous ſoil; with ſhelter and ſerene air, will promote the growth of plants much more than the higher, ſhallower, drier, leſs fatty, and more expoſed ſituation; and as the ſeveral growths of trees are ſo unlike one another, ſome inclining to a pyramidical or conic form, others to ſpread, and ſome in the beſt ſituation or ſoil become but mere ſhrubs or buſhes; whilſt ſome acquire the

the bulk and ſtature of oaks, or ſhoot their erect branches towards the ſkies; ſo that without being acquainted with the growth of each particular kind, no rules can be formed for proportioning the diſtances; for leſs than half what is neceſſary for a *Midyate*, or *White-four*, is enough for a *Red-ſtreak*, and ſo of the reſt.

Mr *Miller* has thought proper to give directions for planting orchards, which are here recited:

'In planting of an orchard, great care ſhould be had to 'the nature of the ſoil, that ſuch ſorts of fruit as are adapted 'to grow upon the ground intended to be planted, may be 'choſen, otherwiſe there can be little hopes of their ſuc-'ceeding; and it is for want of rightly obſerving this me-'thod, that we ſee, in many countries, orchards planted, 'which never arrive to any tolerable degree of perfection, 'their trees ſtarving, and their bodies are either covered with 'moſs, or the bark cracks and divides, both which are evi-'dent ſigns of the weakneſs of the trees; whereas, if inſtead 'of apples, the orchard had been planted with pears, cherries, 'or any other ſort of fruit to which the ſoil had been adapt-'ed, the trees might have grown very well, and produced 'great quantities of fruit.

'As to the poſition of an orchard, (if you are at full liberty 'to chuſe) a riſing ground, open to the ſouth-eaſt, is to be 'preferred; but I would by no means adviſe to plant upon 'the ſide of a hill, where the declivity is very great, for in 'ſuch places the great rains do commonly waſh down the 'better part of the ground, whereby the trees would be de-'prived of proper nouriſhment: but where the riſe is gentle, 'it is of great advantage to the trees, by admitting the ſun 'and air between them, better than it can upon an entire 'level, which is an exceeding benefit to the fruit, by diſſipa-'ting fogs, and drying up the damps, which, when detained 'among the trees, do mix with the air, and render it rancid. 'If it be defended from the Weſt, North, and Eaſt winds,

'it will alſo render the ſituation ſtill more advantageous; for 'it is chiefly from thoſe quarters that fruit-trees receive the 'greateſt injury: Therefore, if the place be not naturally 'defended from theſe, by riſing hills, (which is always to be 'preferred) then you ſhould plant large growing timber-'trees, at ſome diſtance from the orchard, to anſwer this 'purpoſe.

'You ſhould alſo have a great regard to the diſtance of 'planting the trees, which is what few people have rightly 'conſidered; for if you plant them too cloſe they will be 'liable to blights, and the air being hereby pent in amongſt 'them, will cauſe the fruit to be ill-taſted, having a great 'quantity of damp vapours from the perſpiration of the trees, 'and the exhalations from the earth, mixed with it, which 'will be imbibed by the fruit, and render their juices crude 'and unwholeſome.

'Wherefore, I can't but recommend the method which 'has been lately practiſed by ſome particular gentlemen, 'with very good ſucceſs; and that is, to plant the rows of 'trees four-ſcore or a hundred feet aſunder, and the diſtance 'of the trees in the rows three-ſcore feet. The ground be-'tween the trees, they plough and ſow with wheat and other 'crops, in the ſame manner as if it were clear from trees, and 'they obſerve their crops to be full as good as thoſe quite 'expoſed, (except juſt under each tree, when they are grown 'large and afford a great ſhade) and by thus ploughing and 'tilling the ground, the trees are rendered more vigorous and 'healthy, ſcarcely ever having any moſs or other marks of 'poverty, and will abide much longer, and produce better 'fruit.

'If the ground in which you intend to plant an orchard 'has been paſture for ſome years, then you ſhould plough 'in the green ſward, the ſpring before planting the trees; 'and, if you will permit it to lie a ſummer fallow, it will 'greatly mend it, provided you ſtir it two or three times,

to

'to rot the ſward of graſs, and prevent weeds growing 'thereon.

'At Michaelmas you ſhould plough it pretty deep, in 'order to make it looſe for the roots of the trees, which 'ſhould be planted thereon in *October*, provided the ſoil 'be dry; but if it be moiſt, the beginning of *March* will be 'a better ſeaſon.

'When you have finiſhed planting the trees, you ſhould 'provide ſome ſtakes to ſupport them, otherwiſe the wind 'will blow them out of the ground, which will do them 'much injury, eſpecially if they have been planted ſome time; 'for the ground at that ſeaſon being warm, and for the moſt 'part moiſt, the trees will very ſoon puſh out a great number 'of young fibres, which, if broken off by their being diſpla-'ced, will greatly retard the growth of them.

'In the ſpring following, if the ſeaſon ſhould prove dry, 'you ſhould cut a quantity of green turf, which muſt be laid 'upon the ſurface of the ground above their roots, turning 'the graſs downward, which will prevent the ſun and wind 'from drying the ground, whereby the expence of watering 'will be ſaved; and after the firſt year they will be out of 'danger, provided they have taken well.

'Whenever you plough the ground betwixt theſe trees, 'you muſt be careful not to go too deep amongſt their roots, 'leſt you ſhould cut them off, which would greatly damage 'the trees; but if you do it cautiouſly, the ſtirring of the 'ſurface of the ground will be of great benefit to them; tho' 'you ſhould obſerve, never to ſow too near the trees, nor ſuf-'fer any great rooting weeds to grow about them, which 'would exhauſt the goodneſs of the ſoil, and ſtarve them.

'If after the turf which was laid round the trees be rotted, 'you dig it gently about the roots, it will greatly encourage 'them.

'There are ſome perſons who plant many ſorts together in 'the ſame orchard, mixing the trees alternately; but this

'is

'is a method which ſhould be always avoided; for hereby 'there will be a very great difference in the growth of the 'trees, which will not only render them unſightly, but alſo 'render the fruit upon the lower trees ill taſted, by the tall 'ones overſhadowing them; ſo that if you are determined 'to plant ſeveral ſorts of fruit on the ſame ſpot, you ſhould 'obſerve to place the largeſt growing trees backwards, and 'ſo proceed to thoſe of leſs growth, continuing the ſame me-'thod quite through the whole plantation; whereby it will 'alſo appear, at a diſtance, in a regular ſlope, and the ſun 'and air will more equally paſs throughout the whole or-'chard, that every tree may have an equal benefit there-'from.

'The ſoil of your orchard ſhould alſo be mended once in 'two or three years with dung. or other manure, which will 'alſo be abſolutely neceſſary for the crops ſown between; 'ſo that were perſons are not inclinable to help their or-'chards, where the expence of manure is pretty great; yet, 'as there is a crop expected from the ground beſides the 'fruit, they will the more readily be at the charge on that 'account.

'In making choice of trees for an orchard, you ſhould al-'ways obſerve to procure them from a ſoil nearly a-kin to 'that where they are to be planted, or rather poorer, for if 'you have them from a very rich ſoil, and that wherein you 'plant them but indifferent, they will not thrive well, eſpeci-'for four or five years after planting, ſo that 'tis a very 'wrong practice to make the nurſery, where young trees are 'raiſed, very rich, when the trees are deſigned for a middling 'or poor ſoil. The trees ſhould alſo be young and thriving; 'for whatever ſome perſons may adviſe to the contrary, yet 'it has been always obſerved, that though large trees may 'grow and produce fruit after being removed, they never 'make ſo good trees, nor are ſo long liv'd, as thoſe which are 'planted while young.

'Theſe

'These trees, after they are planted out, will require no 'other pruning but only to cut out dead branches, or such as 'cross each other, so as to render their heads confused and 'unsightly: the too often pruning them, or shortening their 'branches, is very injurious, by their decaying in such places 'where they are cut, and occasioning a great quantity of la-'teral branches, which will fill the heads of trees with weak 'shoots.

'It may, perhaps, seem strange to some persons, that I 'should recommend the allowing so much distance to the 'trees in an orchard, because a small piece of ground will 'admit of very few trees, when planted in this method; but 'they'll please to observe, that when the trees are grown up, 'they will produce a great deal more fruit, than twice the 'number of trees when planted close, and will be vastly bet-'ter tasted; the trees, when placed at a large distance, being 'never so much in danger of blighting, as in close planta-'tions, as hath been observed in *Herefordshire*, the great 'county for orchards, where they find, that orchards so plant-'ed, or so situated, as that the air may be pent up among the 'trees, the vapours which arise from the damp of the ground, 'and the perspiration of the trees, collect the heat of the sun, 'and reflect it in streams so as to cause what they call a fire-'blast, which is the most hurtful to their fruits; and this is 'most frequent, when the orchards are open to the south sun.

'But as orchards should never be planted, unless where 'large quantities of fruit are desired, so it will be the same 'thing to allow twice or three times the quantity of ground; 'since there may be a crop of grain, of any sort, upon the 'same place, (as was before said); so that there is no loss of 'ground. There may be a large avenue of apple-trees ex-'tended across a neighbouring field, which will render it 'pleasant, and produce a great quantity of fruit; or there 'may be some single rows of trees planted to surround 'fields, *&c.*'

What

What Mr *Miller* ſays, of adapting fruits to the ſoil, is certainly very juſt, not only of different fruits, but the different ſorts of the ſame fruit. It has been obſerved of apple-trees, particularly, that one kind will ſtarve in the ſame ſoil, where another kind will thrive; ſo that labour and coſt would be thrown away, in perſiſting to plant ſome favourite trees, when we diſcover no ſucceſs after repeated trials: It is more adviſeable to be contented with ſuch as are obſerved to thrive in our neighbours orchards, or in our own.

As to planting apple-trees in orchards, at very great diſtances, it can only reſpect ſuch ſituations as are ſheltered very well from ſtorms. By the obſervations I have made, apple-trees are never ſo fruitful as when they are planted near to each other, by which they afford mutual ſhelter, and though 'tis ſaid, that planting trees in that manner is attended with blights, damps, fire-blaſts, *&c.* thoſe who are acquainted with different parts of the kingdom, (eſpecially thoſe near the ſea) very well know, that without cloſe planting there can be no hope of ſucceſs; for they protect one another, and will not grow without ſuch protection; and the trees would have their bloſſoms blaſted and blown away by the impetuoſity of the winds.

Endeavour as near as poſſible, to plant the ſeveral ſorts which are nearly of the ſame growth in one line, that the orchard may be the more regular, and the trees of an equal height, which greatly adds to their beauty; for if you plant trees which ſhoot very unequally in the ſame line, one will encroach on the room of another, and appear very irregular; beſides, the diſtance the trees are to be planted, muſt be directed hereby.

They plant orchards in the weſtern parts of *England*, only on ſuch ſpots as are too ſteep for the plough, and where the ſoil is unfit for paſture.

As Mr *Millar* was born and reſided near the metropolis, he muſt be unacquainted with parts remote from *London*, and thoſe

thoſe only within a few miles of it were familiar to him, as appears in various inſtances of his direction, which ſeem to be calculated chiefly for *Middleſex*.

Planting trees in arable and meadow land can only ſuit ſome particular ſituations, and if they are to be planted at very great diſtances, nothing leſs than planting wholly over an eſtate of two or three hundred acres can be productive of any great quantity of cyder, for a generation or two; but orchards are ſuppoſed to become profitable in about fifteen years after planting, which continues to increaſe; and were it not ſo, very few tenants would be prevailed upon to plant orchards. Mr *Miller*'s method, therefore, ſeems only calculated for men of great fortunes, and as great patience, and who may be inclined to provide for future generations.

His advice to avoid frequent prunings of apple-trees, is very right, and alſo to plant apple-trees to form large avenues extended croſs the neighbouring fields; which will not only render them pleaſant, but produce a great quantity of fruit.

SECT. II.

Of collecting Cyder-fruits *into Heaps, in order for the continuing therein as long as is conſiſtent for the Maturation of their Juices.*

1. IN *Devonſhire* the collecting apples into heaps, in ſome vacant airy parts of an orchard, is a conſtant and neceſſary practice, more particularly for their latter hard fruits; by which means that maturity in their juices is acquired, which would otherwiſe be wanted; ſuch hard fruits, without this help, being apter to produce a verjuice than an agreeable cyder. Every one knows how maturity is promoted by heat, and how the fruiterers ſweat their fruits, ſuddenly to prepare them for a market, by which they attain that ripeneſs in two or three days, which, in a natural way, would not be effected

in ſo many weeks. And even ſome of the moſt valuable hard cyder-fruits, in a natural manner, would never make cyder fit for ruſtics*. As it has been thought neceſſary, in every part of *England* to lay the harder cyder-fruits in heaps for ſome time, before breaking their pulps, the *Devonſhire* people have much improved the practice. In other counties the method is to make theſe heaps of apples in a houſe, or under ſome covering encloſed on every ſide. This method we found defective, becauſe by excluding the free air, the the heat ſoon became too violent, and a too great perſpiration enſued, by which, in a ſhort time, the loſs of juices was ſo great, as to reduce the fruit to half their former weight, attended with a general rottenneſs, rancid ſmell, and diſagreeable taſte. In the *South-Hams*, a middle way has been purſued to avoid the inconveniencies and loſs attending the aforemention'd practice; they make their heaps of apples in an open part of an orchard, where, by the means of a free air and leſs perſpiration, the deſired maturity is brought about, with an inconſiderable waſte of the juices and decay of the fruit, intirely free of rancidneſs, and tho' ſome apples rot even in this manner, they are very few, and are ſtill fit for uſe; all continue plump and full of juices, and very much heighten the colour of cyders, without ill taſte or ſmell.

In purſuing the *Devonſhire* method it is to be obſerved,

1. That all the promiſcuous kinds of apples that have dropp'd from the trees, from time to time, are to be gathered up, and laid in a heap by themſelves, and to be made into cyder, after having ſo lain about ten days.

2. Such apples as are gathered from the trees, having already acquired ſome degree of maturity, are likewiſe to be laid in a heap by themſelves, for about a fortnight.

3. The latter hard fruits, which are to be left on the trees

* Of decayed fruits is made, by the Fruiterers, or Cyder-merchants, at *Queenhithe*, that high-coloured friſky Cyder that is ſold in and about *London* for RED-STREAK.

till

till the approach of froſt is apprehended, are to be laid in a ſeparate heap, where they are to remain a month or ſix weeks, by which, notwithſtanding froſt, rain, *&c.* their juices will receive ſuch a maturation, as will prepare them for a kindly fermentation, and which they could not have attained on the trees, by means of the coldneſs of the ſeaſon.

It is obſervable, that the riper and mellower the fruits are at the time of collecting them into heaps, the ſhorter ſhould be their continuance there, and, on the contrary, the harſher, immaturer, and harder they are, the longer they ſhould reſt.

Theſe heaps ſhould be made in an even and open part of an orchard, without any regard to covering from rain, dews, or what elſe may happen during the apples ſtaying there, and whether they be carried in and broke in wet or dry weather the thing is all the ſame; if it may be objected, that during their having lain together in the heap, they may have imbibed great humidity, as well from the air as from the ground, rain, dews, &c. which are mixed with their juices, the anſwer is, this will have no other effect than a kindly diluting, natural to the fruit, by wich means, a ſpeedier fermentation enſues, and all heterogeneous humid particles are thrown off.

It is a conſtant practice in the Iſles of *Jerſey* and *Guernſey*, to put a pail of water into every fermenting hogſhead of cyder, to dilute and ſet its parts more quickly at liberty.

Fruits too long reſted, ferment but weakly, and make inſipid wheyiſh cyder; and unripe fruit makes verjuice-like cyder—both to be avoided.

Whilſt the cyder is yet fermenting in the caſks, there ſhould be a baſon of clay round the bung-hole, which is continually to be kept full, and what riſes to the top daily ſkimmed off, to prevent any hardneſs from it.

By purſuing the above methods, beſides making the beſt cyder, hurry and expence will be prevented, as they require no room within doors.

SECT. III.

Directions for breaking the Pulp of Apples with proper Engines.

AMONG other improvements in Cyder-making, the People in *Devonſhire* have been ſucceſsful in their invention of an *Engine*, which leaſt bruiſes the ſkin, pulp, and kernels of the apples; for ſuch as leaſt do ſo are to be preferred, becauſe from an immoderate breaking of them, in ſome kinds of apples, there proceeds ſuch an auſterity and bitterneſs, as the Cyder never can be cured of.

To evince, that there is ſuch auſterity attending the ſkins or rinds of ſome particular fruits, the Pear called the *Winter Rouſſelit* is an inſtance; this fruit, when the ſkin is taken off, is in eſteem at the table, but without this treatment it has ſuch a roughneſs as renders it uneatable.

The Engine I here recommend is work'd by coggs and rounds, which turn two or more tumblers ſtuck full of teeth. In ſome places it is work'd with horſes, but where moderate quantities of Cyders only are made, it is work'd by hand. I forbear a further deſcription of it, ſuppoſing it to be at preſent in uſe where-ever Cyder is made in the different counties in *England*. Its further excellencies are, it quicker diſpatches the work; the pummice of the apples broke therewith, produces leſs foul Cyder when it comes from the wring, alſo much ſooner, and it certainly becomes fine after; and is leſs liable to harſhneſs and ill taſtes in the vat and caſks, than what is broken by any other engines.

SECT.

SECT. IV.

Of the management of the Pummice, or broken Pulp before expreſſing the Juice.

THE Pummice of the Apples is to be received into a large open-mouth'd veſſel, capable of containing as much thereof as is ſufficient for one making, or one cheeſe. Though it has been a cuſtom to let the pummice remain ſome hours in the veſſel appropriated to contain it, yet I would by no means adviſe the practice; for if the fruits did not come ripe from the trees, or otherwiſe matured, the pummice continuing in the vat too long, will acquire ſuch harſhneſs and coarſeneſs from the ſkins as never to be got rid of; and if the pummice is of well-ripen'd fruit, the continuing too long there will occaſion it to contract a ſharpneſs that very often is followed with want of ſpirit, and pricking, nay, ſometimes it becomes arrant Vinegar, or always continues of a wheyiſh colour; all which proceeds from the heat of fermentation that it almoſt inſtantly falls into on lying together; wherefore I recommend, that the pummice remain no longer in the vat, than until there may be enough broke for one preſſing, or that all be made into a cheeſe, and preſſed the ſame day it is broken.

SECT. V.

Of the Wrings *or* Preſſes, Cheeſes, *or* Cakes *of* Pummice, *&c. and proper Veſſels for receiving the Cyder from them.*

OF all the Preſſes now in uſe throughout the kingdom, there is none to be compared to the great Wring or Preſs

Preſs with two ſcrews, work'd or brought home with a capſtan, either for a quicker diſpatch of the work (as frequently a cheeſe or cake is made that produces a tun and half of Cyder) or for preſſing dry, and keeping the cheeſe upright and together, or with more eaſe, as it requires but two men to work it.

A Deſcription of ſuch a Cyder-preſs, *and its ſeveral Parts.* (*See the* PLATE.)

The great or upper beam, in which are female ſcrews, ſhould be ſeventeen feet four inches in length; and two feet ſix inches or three feet ſquare, either of one ſolid piece of timber or more; when formed of ſeveral pieces, they ſhould be firmly united with wooden keys, and bound about with iron braces, near and on each ſide each hole where the ſcrew paſſes.

The whole length of the pieces, out of which each ſcrew is to be formed, ought to be fourteen feet ſix inches, *viz.* ten feet the ſhaft of the ſpiral line, or ſcrew. Two feet the ſquare part, containing the holes for letting in the hand-ſpikes for turning the ſcrews, and two feet ſix inches for the ſpindle.

The ſpindle of the ſcrews, which ſhould have the ſame diameter as the ſtem of the ſpiral line, muſt be let into ſockets made in a large beam of equal dimenſions with the upper beam. This great beam is to reſt on the floor. The diſtance between the ſcrews ſhould be eleven feet ten inches.

The reaſon for leaving the upper and under beam ſo long on the outſide of each ſcrew, and the ſpindle is, to give the ends of the beams more ſtrength, as the ſcrews and ſpindles otherwiſe would be apt to make the ends open.

The holes for admitting hand-ſpikes ſhould be quite thro', one

one hole above another, that the ſcrews may be turned with two hand-ſpikes at the ſame time.

The holes ſhould be guarded by two iron plates to prevent their wearing, which ſhould be faſtened with two iron bands, bracing round that part of the ſcrew, and neceſſary to ſtrengthen it.

The Buckler, which is to cover the top of the Cheeſe or Cake, is an aſſemblage of thick planks, united and ſtrengthened by ſubſtantial traverſe pieces of eight inches ſquare, to which the planks are faſtened by oak pins. On the traverſe pieces are laid two floors of blocks of wood, each croſſing one the other, on which depends the upper beam.

The Buckler is ſome times made round, and ſome times ſquare; in the dimenſions of either, great allowance muſt be made for the ſpreading of the Cheeſe or Cake, when very much preſſed. The round Buckler may be ſomething more in diameter than five feet, and the other five feet ſix inches ſquare.

The Floor of the Preſs may be compoſed of elm planks, three inches thick and ſeven feet ſquare, joined together by ſubſtantial traverſe pieces of eight inches thick or ſquare, placed about the diſtance of one foot from each other, to which the planks of the Baſon are faſtened by oak pins. Every part ſhould be very firm and well connected, as the floor muſt reſiſt a very great force and preſſure, when the upper beam is ſcrew'd down upon the Cheeſe.

The Floor is to be born up to the heighth of two feet ſix inches from the ground, and ſupported partly by the under beam, where are ſpaces to be cut for letting down the traverſe pieces of the baſon, and partly by blocks of wood, or ſtillings laid under it for that purpoſe; there muſt be care in fixing the baſon, that every part bears equally on each other.

Between the ſcrews and the baſon, on each ſide, will be a ſpace

a ſpace of two feet clear, for a paſſage round the baſon, except where the under beam croſſes.

The Stage or Baſon is to be ſlop'd with a gentle declivity from the ſeat of the cheeſe to a groove or gutter, which is made near the edges of the Baſon, to convey the expreſſed juice of the apples into a veſſel fixed under the middle of the fore part of the Baſon.

Beſides this groove or gutter, there muſt be a ledge nailed round the ſides of the baſon, to prevent the Cyder from overflowing the baſon, which it will be apt to do on the firſt preſſing.

In fixing the baſon on ſtillings or blocks, it ſhould be obſerved, that it ſtoops a very little on the fore part, that the Cyder might tend that way in draining from the Cheeſe.

The Capſtan is placed at about twelve feet diſtance, more or leſs, from one of the ſcrews, and is made uſe of after two men, or more, have uſed their utmoſt efforts to ſcrew down the great beam; then they have recourſe to the capſtan, by which they ſcrew down the great beam ſomething lower, and the Cyder runs a-freſh, and the cheeſe is ſqueezed quite dry.

The length of the capſtan depends, as does its diſtance, from the ſcrew, on the conveniency of fixing a beam for taking in the upper ſpindle; it ought to be eight or ten feet; the under ſpindle is let into a ſocket made in a ſquare block of wood ſunk into the ground. It ought to be ſo large as not to be apt to ſtart.

The end of the rope which is round the capſtan is faſtened to the end of a hand-ſpike which is in a hole of the ſcrew, and the capſtan turned till the hand-ſpike is brought ſo near the capſtan as to have no more purchaſe; then the hand-ſpike is put into another hole, and the ſame repeated. The capſtan is turned by poles of about twelve feet in length, run through the ſquare, or holes of the capſtan, and form a croſs. Theſe poles are fixed about two feet ten inches above

above the floor, which ſhould be conſidered when the capſtan is making, that the ſquare and round parts of it may have proper ſituations.

This preſs requires a ſpacious houſe for its reception, which is the only inconvenience that attends it. Other preſſes may be commodious enough for making ſmall quantities of cyder; but this is neceſſarily required where it is made in abundance.

Deſcription of another PRESS.

Though the preſs which I ſhall next deſcribe, is pretty generally in uſe in ſeveral counties where cyder is made, it ſeems to proceed from not being acquainted with the conveniencies of the former.

This preſs, which is a machine, or moving power operating on the principles of the lever (as do all the following) continues to ſqueeze out the juices of apples, by a great weight.

To fix this machine, a pit muſt be firſt dug five feet deep, and eight ſquare, in the moſt commodious place for the ſtanding of the preſs.

In the bottom of this pit is laid a ſquare frame of timber (of the ſame length and breadth as the cavity) joined together at the angles with ſpikes, and pinned with wooden pins.

The pieces for forming this frame ſhould be at leaſt ſix inches thick, and one foot broad; the thicker and broader the better.

On this frame, parallel with the beam (deſcribed hereafter) is laid a block of timber (of the length of the pit) one foot thick, and two feet more or leſs over, as it lies on the flat, through which, at three feet from the hinder end, ſhould be cut a mortiſe for receiving the end of the back poſt, (which will be here deſcribed) which ſhould be ten-

non'd for letting into the ſaid mortiſe, and to come through half a foot, and keyed with a wooden key.

In making the tennon, there ſhould be no more ſhouldering than what is neceſſary to keep the poſt upright and ſteady, that the tennon may be the ſtronger.

The back poſt ſhould be formed of a piece of oak, or other ſtrong and durable timber, of eleven feet in length, five feet of which will be in the ground, and ſix above it. From within ſix inches of the top, to three feet ſix inches downward, ſhould be a mortiſe cut eight inches wide, for admitting the tennon of the beam.

In the ſides of this mortiſe ſhould be bored ſeveral holes, about ten inches one above the other, for an iron pin to paſs through, which is to keep down the end of the beam, when the preſs is at work.

When theſe parts are fixed, the pit is to be filled by little and little, with the earth or rubbiſh which came out of it, and continually well rammed whilſt filling.

On each ſide of the back poſt ſhould be a piece of timber ſix inches thick, and one foot broad. The timbers are to be faſtened to the poſt by a ſtrong ſquare key, which paſſes through them and the poſt.

Theſe pieces are to be fixed at an exact height, to receive the baſon or ſtage, and bore up, either by blocks of wood or maſons work.

The back ends of theſe pieces ſhould be let into a wall, at leaſt eight inches, (if more the better) their length before the poſt, ought to advance as far as the fore part of the baſon; this determines their length.

This method effectually ſecures every thing from ſtarting or heaving.

Within half a foot of the back poſt, ſhould be placed one ſide or back of the baſon, or ſtage, for forming the cake or cheeſe, which will very much contribute to the keeping every thing ſecure in the bottom of the pit, and prevent the back poſt from ſtarting.

The

The baſon, or ſtage, is formed of ſeveral planks of an inch thick, or common deal boards, joined together, by nailing to ſeveral ledges of ſome ſtrength and thickneſs.

The baſon may be about four feet ſquare, with ledges about the ſides, to prevent the cyder from overflowing.

The fore part of the baſon ſhould have a lip to convey the cyder into a veſſel placed to receive it.

The baſon ſhould be firmly ſupported, and born up a little more than two feet above the floor, by blocks of timber, or maſon's work.

The buckler for covering the cake or cheeſe, and on which the beam is lowered for preſſing thereof, ſhould be a little more than three feet ſquare, made of planks an inch thick, nailed firmly (or faſtened by wooden pins) to ledges of four or five inches ſquare.

The beam or leaver, ſhould be twenty feet or more in length, a foot or more thick at the but-end which is to have a tennon with ſhoulders for letting into the mortiſe of the back poſt, where it ſhould have liberty for moving up and down.

The tennon ſhould come through the mortiſe about ſix inches.

About eight feeet from the back poſt, ſhould be two, which are called the fore poſts, which ſerve to keep the beam from ſwinging to and fro, and to bear it up while the cheeſe or cake is making, and when the preſs is not in uſe.

In a houſe built for making cyder, the upper ends of theſe poſts may be commodiouſly fixed to a girder, or other timber of the roof, or may be made to ſtand erect and firm by being let into the ground.

They are fixed in the ground in the ſame manner as the back, and the timbers on which the baſon reſts, is to extend to the fore-poſts, and made faſt in the ſame manner as to the back, with the addition of timbers in the ſame manner, near the top of the back and fore poſts.

The back and fore-posts should be eight feet above the floor.

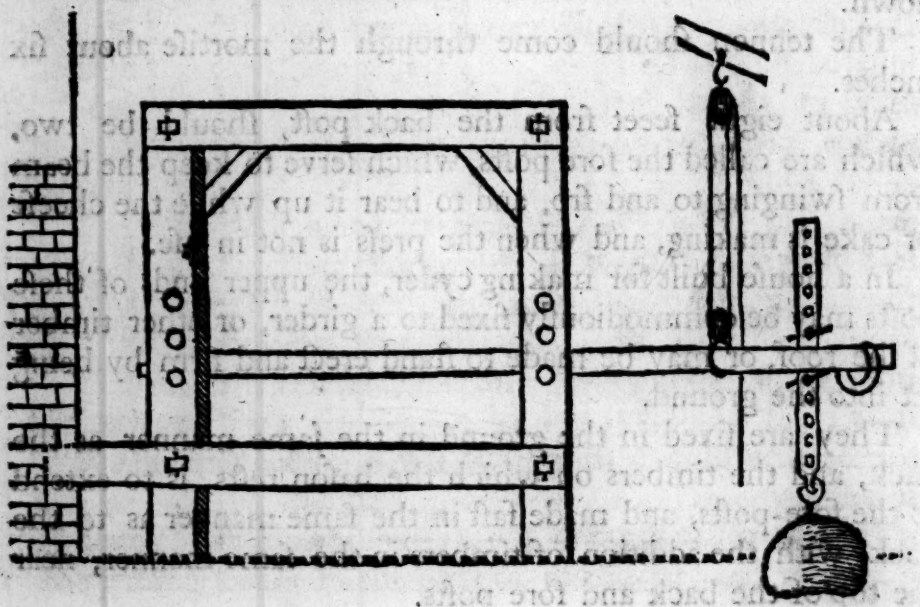
The timbers which are fixed near the head of the back and fore-posts, should be supported by diagonal pieces, tennon'd and received into mortises in the back and fore-posts, and also the timbers, or head pieces, and pinned, or let into the posts and head-pieces.

Sometimes there is erected something like a gibbet for making fast a block for hoisting the beam.

What relates to hoisting the beam, slinging the weights, operations, and conveniencies, I refer the reader to the description of the following press.

N. B. In a house, the beam is hoisted by a block fasten'd to some part of the roof.

One Side of the framed Press, as it appears out of the Ground, with its Beam, Ladder of Holes, Weight, Collar, and Blocks for hoisting the Beam. Here is no Proportion, &c. *observed, but only to shew the Parts.*



A De-

A DESCRIPTION *of the* Poor-Man's Cyder-Preſs.

For this Preſs, inſtead of having the back-poſts like the former, a great tree, in the place where it it is ſtill growing, anſwers all the purpoſes, and receives the main beam in the ſame manner.

The uſe of the fore-poſt is ſupplied by two ſhafts or uprights, of about fourteen feet in length, two feet of each ſhaft, at leaſt, muſt be let into the ground, that they may be ſteady and firm; on the top of which ſhould be laid a-croſs a piece of timber, ſufficient to bear the weight of the main beam, which is lifted and lower'd by a tackle made faſt to the croſs-piece. The diſtance of the tops of the ſhafts may be one foot three inches, and at the bottom two feet. The but-ends of the ſhafts ſeven or eight inches thick, and the ſmalleſt ends four or five inches.

Theſe uprights, or ſhafts, ſhould be erected about ſix feet from that end of the beam where the weight is ſuſpended.

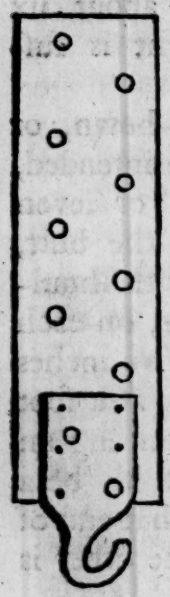
The main beam, which is uſually a tree un-hewn, or ſquared no otherwiſe than to prepare it for the uſe intended, may be about twenty-ſix feet long, about ſix or ſeven inches thick at the ſmalleſt end, and a foot at the butt, about a foot of which ſhould be made a tenet with ſhoulders; this enters the mortiſe of the growing tree, on each ſide of which mortiſe is nailed a piece of timber five inches thick, through which is bored four or five holes, at a foot or ten inches diſtance, one over the other, for admitting an iron bar, of two inches diameter at one end, and to be a little taper'd towards the other; this bar prevents that end of the beam which is in the tree from riſing when the other is lower'd.

The iron bar is either put a hole higher or lower, for accommodating

commodating the beam to the height of the cheeſe; becauſe, as it is flattened and preſſed more together, the end of the beam muſt be lower'd, and alſo the bar.

Within four inches of the ſmall end of the beam, and on the upper ſide, is ſunk a channel about an inch deep, to receive a collar made of a very ſtrong rope, or ſeveral, this collar muſt have room for a leaver to paſs through it, the thickeſt end of which ſhould be about four inches and a half, and the leſſer end three.

At about four inches from that part where the collar is hung muſt be a mortiſe, for what is called a ladder of holes to paſs through, to the end of which ladder is ſuſpended five, ſix, or ſeven hundred, or a thouſand weight, in the top of which may be an iron eye, hook, or crook, for hanging it to an eye, or crook, of the ladder of holes, which ladder is ſometimes a bar or plate of iron, half an inch thick, 3 inches and a half broad, and 7 or 8 feet long. There ſhould be holes of 3 quarters, of an inch diameter, or very little more, for receiving an iron pin, of a proper ſize, that may eaſily be put in and drawn out; theſe holes ſhould be about four inches one above another,



But when this ladder of holes is made of wood (which it ſometimes is) the holes ſhould be made, as ſhewn in the margin; were they made one over another, in one line, wood would be ineffectual for this purpoſe. In this, as in the iron ladder, the holes may be about four inches one above another. The piece, of which this is made, may be of the ſame length as that of iron, five inches broad, three quarters of an inch thick, and made of a very tough timber.

At the lower end of it is a crook for flinging the weight, which crook is made faſt to the end of

he

the ladder of holes, by the plate of the crook, in which are two holes, or more, for putting through the iron pin; there ſhould be a plate on each ſide the ladder.

The crook and plate ought to be ſtrong; the laſt ought to be ſix or eight inches long.

It is by the uſe of this ladder of holes, that the beam is forced down, and the weights raiſed; and by a leaver of ſeven or eight feet in length, which has a notch or mortiſe, of the length of ſix inches, and open at the extremity of the leaver; this mortiſe is made in the greater end of the leaver, where it ſhould be about five inches thick, and the other end about three inches.

This lever is run through the collar, before deſcribed, and takes in the ladder of holes into the mortiſe, under the iron pin put immediately over the part where the lever is to have effect; when two or three men lower the end which raiſes the ladder of holes, and lower the beam, when an iron pin, which is in a hole above the beam, is pulled out and put into a hole lower, and the ſame done with the pin below the beam, which is continued till the weight is raiſed above the ground one foot, two, or more; which is to be repeated as often as the weight deſcends to the ground.

In order to preſs the cheeſe as dry as poſſible, the lever is put into the collar, and an additional weight hung to the extremity of it.

A cheaper Cyder-Preſs.

There is alſo another ſort of preſs, and method of making cyder, uſed by ſome poor people, whoſe ſtock of apples is but inconſiderable, or their circumſtances in life but low; or whoſe habitation is not contiguous to any place, where the

the other ſort of preſſes might be come at, and yet are deſirous to partake of the enlivening juice of thoſe apples nature has afforded them.

The method is this: They cut a large ſquare hole in the body of a tree, that ſtands, or is growing in their garden or orchard, about five or ſix feet from the ground *, in which hole they fix a large lever or poſt, ten or twelve feet long, or more, ſquared at one end, ſo as to enter the ſaid hole in the tree. Near to the ſide of the body of the tree, under the lever, is placed a large plank, which ſtands on legs or treſſels, or a pile of large ſtones at each end, about three feet high from the ground, which plank has a groove or gutter near the edges, or ledges nailed round its edges, to prevent the cyder from overflowing, as alſo a channel, or lip, in the forepart, to let the expreſſed juice run into the veſſel placed to receive it. After having pounded the apples to a pummice in the trough with a wooden beetle, they put the pummice into a hair bag, or bags, and lay them on the plank, putting another plank upon the bag or bags, all which is placed under the abovementioned lever or bar, and then one or more perſons, with the weight and force of their bodies on that end of the lever which is diſtant from the tree, preſs out the juice of the pummice into the veſſel, placed under the plank in order to receive it.

But this method is not much uſed, neither is it much to be recommended, where other preſſes might be had, becauſe the pummice cannot be preſſed ſo dry as in other preſſes, and likewiſe the danger there is of ſpilling part of the expreſſed juice in the uſe of it.

* All theſe ſeveral heights and diſtances may be proportioned according to any perſon's diſcretion or conveniency, the method being ſo ſimple and plain, that no one can poſſibly err in the experiment.

A De-

A Deſcription of a Cheeſe, *or* Cake *of* Pummice.

A Cheeſe, or Cake, in Cyder-making (as it is called in the Weſtern counties) is compoſed of the pummice, or broken pulp of apples, and long wheaten ſtraw, or reeds, raiſed up in a cylindrical form, of different dimenſions (as the quantity of pummice requires) on the floor, ſtage, or baſon of a Cyder-preſs, which is performed in the following manner. Firſt, there is laid in the middle of the ſaid floor, or ſtage, a layer of long ſtraw or reed, making an allowance that the layer of ſtraw exceed a foot, at leaſt, the circle intended for forming the cheeſe; that after laying on the pummice) which is to raiſe the cheeſe ſix inches) the length of a foot or more of the ſtraw may be brought up round it, and the ends turned in upon it; then another layer of long ſtraw is to be added, and another layer of pummice as before; and ſo ſtraw and pummice one above another alternately, till all the pummice intended to be preſſed is laid up.

When the cheeſe has been ſome time preſs'd, and very much flattened and ſqueezed broad, the great beam of the preſs ſhould be raiſed and the cheeſe cut round with a knife, ſuch as is uſed for cutting ſtacks of hay, and thoſe parts which are cut off laid upon the top, which will raiſe it almoſt to its firſt height, then the great beam is to be lower'd, and the cheeſe again preſs'd till it may be ſuppoſed to be quite dry.

But if the great beam be raiſed again, and the cheeſe cut round a ſecond time, and thoſe parts which are cut off laid again upon the top, with a proper quantity of water poured upon them, and the cheeſe be again preſſed down, it will produce an agreeable liquor, for common uſe, called water-cyder, which, when well managed, retains its virtues for

ſeveral months, and will even intoxicate a perſon, if drank too plentifully.

N.B. The uſe of long ſtraw is preferable to any other contrivances, ſuch as the cage, baſket, hair-bag, &c. for keeping the pummice together.

The ſtraw or reed ought to be clean, and perfectly free from ill ſmells.

Of the Veſſel *for receiving the expreſſed juice.*

As the Cyder runs from the Wring or Preſs, it is to be received into a veſſel fixed within the ground for the more commodious dipping of a ladle or bucket, and as it fills from time to time, to be taken from thence and put into another veſſel or caſk that ſtands on its bottom, the head being ſtruck out, over the top of which, is to be laid a-croſs a frame, or two ſimple ſticks, a coarſe hair ſieve for ſtraining the Cyder, that the pummice, or groſſer part of the pulp of the apples, mixed with the juice, may be kept back.

I would caution every one againſt mixing the laſt expreſſed juices or droppings with the Cyder intended for keeping, becauſe it is of too weak a nature; but yet it makes a pleaſant Beverage, by which name it is known in *Devonſhire*, and if aſſiſted with a ſmall quantity of ſpices, will continue good two months. If it could be had in ſummer, or would keep ſo long, it would ſerve as an agreeable, cool, refreſhing liquor.

SECT. VI.

Of proper Veſſels *for receiving the* Cyder *for its* fermentation; *the vigilance, exact care, and attention required in the firſt* fermentation *of* Cyder *for making it ſweet, and as long as it continues in a* fermenting *ſtate.*

I Come now to treat of that, on which the whole ſucceſs depends, in making ſweet Cyder, viz. Fermentation, which is attended with no manner of difficulty; but care and watchfulneſs is abſolutely required, and to be well furniſhed with clean caſks in proper readineſs.

In order to avoid a great deal of trouble, and to perform the work more effectually, by diveſting the new made Cyder of what pummice and other impurities remain; after ſtraining it through a hair ſieve, on its coming from the Wring, or Preſs, it is neceſſary to be provided with a large open vat, keeve, or cluve, which will contain a whole pounding, or making of Cyder; or as much as can be preſſed in one day: After the Cyder has remained in this vat a day, or ſometimes leſs, (according to the ripeneſs of the fruit, of which it has been made, and the ſtate of the weather) you will find riſe to the top, the pummice, or groſſer parts of the pulp, *&c.* of the apples; and in a day or two more, at moſt, grow very thick; and when little white bubbles or fermentations, of the bigneſs of the top of your finger, break through it, then preſently draw it off* through a cock or faucet-hole, within three inches of the bottom, if large; but if ſmall, not nearer than four inches of the bottom, that the lees may not be drawn off, but quietly remain behind.

If the Cyder is not immediately drawn off, on the firſt appearance of theſe white fermentations, all the head which

* Which in *Devonſhire* is called *Nicking.*

is then become a thick cruſt, will ſink to the bottom; ſo that, if this criſis (which happens but once) of the firſt ſeparation of the Cyder from its lees is neglected, the opportunity of making ſweet Cyder will be loſt and irrecoverable.

On drawing off the Cyder from the vat, it muſt be tunn'd into cloſe caſks well ſcented, wherein, on letting it remain a ſhorter or longer time, with what lees and impurities it carried with it, depend the hardening or ſoftening it at pleaſure.

To have Cyder perfectly ſweet, after it is tunn'd into cloſe caſks, you are again carefully to watch and obſerve its ſtate, and when you find white bubbles or fermentations, as aforeſaid, at the bung-hole, as before in the vat, immediately rack it off again into another clean and well ſcented caſk; after which, by making frequent trials of its fineneſs (and it commonly happens to be fine in two, three, four, or five days, or ſooner, according to the weather) by drawing ſome of it into a glaſs from a ſpile-hole, you'll diſcover if proper to repeat the racking, which ſhould again be immediately done, if found to be fine, which repetition of racking ſhould be continued till the Cyder is as ſweet as you deſire, and ceaſes hiſſing.

It is to be noted, that the weaker Cyders cannot ſupport themſelves under many rackings, one or two being all they can bear, for they have not body enough to undergo the operation. But as to the bolder and ſtronger Cyders, when you intend to render them very ſoft and mellow, and perfectly ſweet, which theſe frequent rackings will effect, you may repeat them till they are brought to your palate, and quieted to ſuch a degree as to be entirely mute, which is an infallible indication of their being abſolutely free of impurities, and not liable to be troubled by any future commotions.

The manner of making rough Cyder differs from that of the ſweet, as it is neceſſary to refrain drawing it off, on the firſt

firſt appearance of the white bubbles, as before mentioned, but letting that criſis paſs unregarded, do it on the next tolerable ſeparation from the fouler and thicker lees, by which a luſcious ſweetneſs will be avoided. But even in rough Cyder, the omiſſion of one or two rackings is attended with a diſagreeable coarſeneſs, harſhneſs, bitterneſs, fetidneſs, and ſometimes with all theſe faults, which it can never be diveſted of. Wherefore I would propoſe, after racking out of the vat, to give it another clarification, at the end of *November* or *December*, if made very late.

There muſt be care taken, after the fermentation is over, to fill every hogſhead in the cellar up to the bung, which is to be continued once a month, and without which the Cyder will be apt to grow flat and heavy, and likewiſe to contract an ill taſte and ſmell, from an engendered rancid air lodged in the cavity between the upper part of the caſk and the Cyder. Vent ſhould be ſometimes given at a ſpile-hole during the firſt three months after the Cyder is made. Until it has done hiſſing, *&c.* the bung-hole would be beſt covered with a tile, ſlate, or flat ſtone, but when found to be perfectly quiet it ſhould be cloſely bung'd down.

To make Cyder, or other vinous liquors, it will be of great advantage to be well acquainted with the buſineſs of fermentation. This Dr *Boerhaave* defines and explains as follows.

" Fermentation is a change produced in vegetable bodies " by means of an inteſtine motion excited therein; the ef- " fect whereof is this, that the part which firſt riſes from " them in diſtillation, is either a thin, fat, acrid, hot, tranſ- " parent, volatile, and uninflamable liquor, capable of ex- " tinguiſhing fire.

" The liquor obtained by means of fermentation, is call- " ed thin, becauſe none appears to be thinner than the ſpi- " rit of fermented vegetables; Acrid, becauſe it acts almoſt " like fire, when applied to the tongue, or other parts of the " body;

" body; Volatile, becauſe there appears to be no liquor " that is raiſed with greater eaſe; but 'tis this liquor being " totally inflamable, and at the ſame time capable of mixing " with water that ultimately diſtinguiſhes fermentation " from all other operations in nature: For neither putre- " faction, digeſtion, efferveſcence, nor any thing of that " kind, will ever afford a liquor at once poſſeſſed of thoſe " qualities."

In making Cyder it is to be obſerved (particularly when intended to make it mellow) that the chief intention is to prevent a long fermentation, to unlock or raiſe a ſufficient ſpirit for preſerving the liquor, and to continue as much as poſſible the luſcious and fine taſte of the apple.

By a long fermentation the texture of the Cyder is too much broken and diſſolved, and the ſpirit exhauſted by evaporation.

In the fermentation of Cyder nature points out by a criſis when the ſpirit has attain'd a due exaltation, and when the liquor has in a great meaſure extricated itſelf from impurities by a ſeparation from the groſſer lees.

The author diſapproves, as erroneous, the practice of deſœcating Cyder whilſt fermenting, by frequently ſkimming off the impurities as they riſe to the top of the liquor.

The intention of ſkimming fermenting Cyder is to prevent that hardneſs which is cauſed by the groſſer lees remaining long blended with it, but it is after the criſis, not before, that any ſuch hardneſs can happen, when the firſt natural ſeparation of the juices from its impurities is neglected; but more particularly when it is interrupted, retarded, or totally prevented (which laſt frequently happens by ſkimming) the conſequence is generally pricking whilſt the Cyder is fermenting, ſoon after, or becomes riped in bottles on the advance of the ſeaſon, as has been frequently found by experience.

Nothing can be more carefully guarded againſt by the people

people of *Devonſhire*, than an incautious or other breaking the cruſt or head of fermenting Cyder, or otherwiſe diſturbing it before the criſis, as they are thoroughly convinced of the pernicious effects attending it, viz. eagerneſs, or palling, which with them ſeldom happen, but from the above cauſes.

The fermentation of the juices of fruits is a preparative for nature's final work, when they are elaborated and exalted to their laſt perfection.

In regard to the making *rough Cyder*.—Though the firſt fermentation ſucceeds generally well, ſo that the whole maſs of liquor is thereby delivered from groſs lees; yet ſometimes, either through ſcarcity of ſpirits at firſt, or through immoderate heat or cold, ſome part of thoſe impurities remain confuſed and floating therein.

Then it is neceſſary on the firſt ſeparation of thoſe lees, to rack it into another caſk.

SECT. VII.

The Methods proper to be uſed in preparing Caſks, Racks, &c.

AS conſiderable quantities of Cyder are every year rendered of no value, by having contracted ill taſtes or ſmells, or both, which muſt frequently happen, if not always from careleſneſs, it may not be unneceſſary to give proper cautions for avoiding ſuch accidents; one of the moſt common is oilyneſs, which proceeds from maggots bred by flies in ſome part of the inſides of the caſks, when they have not been kept cloſe ſtopt, after their contents have been drawn out. As this oilyneſs is not to be removed, the veſſel is no longer fit to contain Cyder, or other liquor for drinking.

There is no better preſervative for a caſk, to keep it ſweet and tight, than cloſe ſtopping it with the lees in it, if it be ſound;

ſound; and when it is again wanted for uſe, to waſh it clean with hot water, after which, and being aſſured of its being ſtanch, let it run out whilſt warm, and drain it dry; then ſtop it up again immediately; this ought not to be done but almoſt the inſtant before it is intended to be filled with new or other Cyder.

There are ill taſtes and ſmells very often communicated to Cyder by the timber of new caſks, the cauſe of which is beſt removed by often pouring into all new caſks, at ſeveral times, a quantity of very hot water, without leting it remain long each time; after which drain the caſks dry, and fill them (one at a time) with ſound lees of Cyder, letting them remain in each caſk forty eight hours at leaſt.

As the uſe of the match is ſo univerſal in preparing caſks for the reception of almoſt all ſorts of liquor, inſtructions for making it, and ſome of its uſes may not improperly have a place here, and are as follows.

Take four ounces of brimſtone, one ounce of burnt allum, and two ounces of wine brandy; put theſe together into an earthen pan or pipkin, and hold it over a chafing diſh of glowing coals till the brimſtone is melted and runs; then dip therein little pieces of new canvas, and inſtantly ſprinkle thereon the powders of nutmegs, cloves, and coriander. The ſpices, for cheapneſs ſake, may be omitted.

This canvas is to be fired and let burn out in the bung-hole, ſo as the ſame may be received into the caſk, and bung'd down tight; this is ſaid to be the beſt ſcent for Cyders. The operation is always to be performed previouſly to the filling a caſk as well to purify it, as to effect ſeveral other purpoſes, hereafter mentioned, *viz.* it ſtops the fermentation, by keeping the body quiet, and occaſions the heavy particles to ſubſide, it will alſo make it perfectly fine, make it quiet when on the fret, alſo keep up the ſtrength and luſciouſneſs of it.

Though racking may be performed with cans or pails, where

where there is but a ſmall quantity of Cyder to be ſhifted, yet where it is very great, the bellows are neceſſary, or the crane at leaſt, both which and their uſes are generally known.

The Lees of every racked hogſhead of Cyder ſhould be poured into one caſk aſſigned for that purpoſe, and after ſtanding till the Cyder is ſeparated from the lees, it may be racked into a veſſel of a proper ſize to contain it, and to be made uſe of from time to time to fill other caſks. Some ſay this collected Cyder is the more fine and ſtrong; but others ſay to the contrary; experience has ſhewn it is very good, provided it has been kept very cloſe in the veſſel where it is collected.

SECT. VIII.

Preſervatives and Remedies for preventing and curing Diſtempers which are incident to Cyder, with Inſtructions for colouring it, &c.

FIRST, as to *Preſervatives.* The thing neceſſary to be known is proper Medicaments for their chronic diſtempers, *viz.* loſs of ſpirit, and decay of ſtrength; concerning theſe, therefore, it is obſervable, that when Cyder is in a preternatural commotion, from an exceſs and predomination of the ſulphureous parts, the grand medicine is to rack it from its lees; on the contrary, when it declines and tends towards palling, by reaſon of the ſcarcity of ſpirits and ſulphur, the moſt effectual preſervative is to rack it upon other lees, richer and ſtronger than its own; that being from thence ſupplied with the new ſpirit, it may acquire more vigour and quickneſs.

For this uſe there ought to be a reſerve of ſuch lees as ſtrong bodied Cyders have been rack'd from.

Beſides reinforcing of impoveriſh'd Cyder, by new and more vigorous lees, there are ſundry confections, by which alſo, as by a cordial, the languiſhing ſpirits may be ſuſtained, and in ſome degree recruited.

A good reſtorative confection or cordial may be compoſed in this manner.——Take raiſins of the ſun, ſugar, ſpices, and ſhavings of fir; put them into a ſtrong ſcented caſk, wherein are found lees from whence ſtrong Cyder has been drawn, and rack the Cyder into it. The Cyder being thus recruited by a new lee and the above cordial, the ſpirit thereof may be kept from exhaling by the ſpirit of turpentine of fir.

To help Cyder, *inclined to* ſour. Take of wheat half a pint for a hogſhead, boil it in fair water till it breaks—— when cold put it into the hogſhead in a bag. If this does not ſucceed, add four ounces of burnt chalk, and rack it off, after three or four days, into a new ſcented caſk.

Againſt the pricking *of* Cyder, is generally preſcribed this eaſy and cheap compoſition.

Take of the powders of brick, or new-pot-ſhards, one pound, roach allum half a pound, mix and beat them well with a convenient quantity of Cyder, and then put them into the hogſhead.

The Cyder, whoſe ſweetneſs has been preſerved by not having been ſuffered to ferment much, is an excellent remedy for reſtoring decayed Cyder. Alſo,

The match has a wonderful effect in the ſame caſe, and I have known a hogſhead of Cyder ſold for twenty ſhillings, that before the uſe of it, was not worth ſixpence.

The myſtery of Cyder-brewing conſiſts in making natural and meliorating, ſound or vinious Cyder.

Sound Cyder is better'd by timely fining, and by mending colour, ſmell, or taſte.

The making natural Cyder has been before treated of: to meliorate it, conſiſts in the match and clarification, which ſome-

ſometimes means racking, and ſometimes fining with ingredients.

All artful clarifications of liquors may be thus brought about, *viz.* 1ſt, By ſeparation of the groſſer parts of the liquor from the finer. 2dly, The diſtribution of the ſpirits of the liquor, which always render bodies clear and untroubled. And, 3dly, By refining the ſpirit itſelf; the two latter are conſequences of the firſt, which is effected chiefly by precipitation, the inſtruments whereof are weight and viſcoſity of the body mixed with it, the one cauſing it to cleave to the groſs parts of the liquor flying up and down in it; the other ſinking them to the bottom.

To mend Cyders that offend in taſte, few other correctors are neceſſary than what conduce to clarification or racking, ſeeing almoſt all their unſavorineſs proceeds from impurities ſet afloat, and the dominion of their ſulphureous or ſaline parts over the finer and ſweeter, which are removed by precipitation as above.

The beſt method to get rid of the flying lees ſpeedily, is thus performed;

Take of Iſinglaſs half a pound, ſteep it in half a pint of the rougheſt Cyder, ſo that it may quite cover it; which let ſtand twenty-four hours, then pull and beat the Iſinglaſs to pieces, and add more Cyder; and when it is perfectly jellied, take a pint or a quart to a hogſhead; then over draw three or four gallons of the Cyder you intend to fine, which mix well with the ſaid quantity of Jelly; then put this mixture into the caſk and beat it with a ſtaff, and fill it quite full.

The dealers in Cyder reſt not in clarifications alone, having found out certain ſpecifics, as it were, to palliate the ſeveral vices of all ſorts of Cyders, which make them diſguſtful. Of theſe I ſhall recite a few of the greateſt uſe, and eſteem amongſt them.

To meliorate Cyder in ſmell and taſte, and to take off harſhneſs.

Take of Honey one part, of Rain-water two parts, and one third of ſound Cyder; boil them on a gentle fire to a third part, often ſkimming the mixture with a clean ſkimmer, for which purpoſe have a pail of clean water ſtanding by to rince it in. Let this compoſition ſtand till cool, when allow a gallon thereof to a hogſhead; after uſing the ſtirring-ſtick, let it reſt five or ſix days at the leaſt; then rack it off into a new ſcented caſk, that is, what has been ſcented immediately before.

A Receipt to help ſtinking Cyder.

To help ſtinking Cyder, the general remedy is racking it from its old corrupt lees, and giving it a fragrant ſmell or flavour, by hanging in it little bags of ſpices, ſuch as Zedoary, Clove, Cinnamon, Orras-root, grains of Paradiſe, of each a ſmall quantity.

To help ſtinking Cyder, *either from the* Straw, Reed, *or* Caſk, *&c.*

Take Maſtich and Ginger of each two ounces, Orras-root half a pound, reduce them to a fine powder, which put looſe into the hogſhead.

As ſuch accidents frequently happen to the beſt Cyder, as well as the ordinary ſort, in every celler, a little expence ought not to be ſpared to render the good of an agreeable taſte.

To mend *ropy Cyder*; rack it from the lees into a new ſcented caſk; then take of Allom one pound, of Orras-root half a pound, powdered; beat them well into the Cyder with a ſtaff——in which operation, let there be always care taken not

not to diſturb the lees——Note, *ropineſs* ſeldom happens to Cyder that has been once or twice racked.

To correct Cyder, *faulty in Conſiſtence*, i. e. ſuch as is *foul*, *lumpiſh*, or *ropy*. Dealers in Cyder generally make uſe of burnt Allom, Lime, Chalk, Plaiſter, *Spaniſh* White, Bay-ſalt, and other the like bodies, which cauſe a precipitation of the groſs and viſcid parts of Cyder then afloat, as for example;

For an attenuation of Cyder that is *foul* and *lumpiſh*, having firſt rack'd it into a newly ſcented caſk, then making a parcel of burnt Allom, Bay-ſalt, and clear Water, adding to theſe the flour of Beans, and Rice, each a quart, beating them all well together with the Cyder, blow off the froth, and cover the bung-hole with a clean tile or flat ſtone; *Laſtly*, the Cyder is again rack'd in a few days and put into a caſk well ſcented.

To correct *rankneſs*, *eagerneſs*, and *pricking*. Take about a pottle of the whiteſt Lime-ſtones, ſlack them in a gallon of Cyder; then add more Cyder, and ſtir all together in a tub with a ſtirring-ſtick, after which, pour this mixture into the hogſhead, and having again uſed the ſtirring-ſtick, let the Cyder ſettle, and then rack it into a new ſcented caſk.

Note, Bay-ſalt alone, the quantity about a pint to a hogſhead, will both clarify and communicate a briſkneſs—The Whites of Eggs will fine Cyder by their viſcoſity.

In *Devonſhire*, in rough Cyder for ſummer's drinking, it is uſual to put either the Leaves or Flowers of Clary, which makes it very nearly imitate *Rheniſh* Wine.

When Apples are of a poor and hungry kind, or made unripe into Cyder, half ſtarved in their growth, or nipp'd by froſts, having hung too late on the trees, they are generally coarſe, by reaſon of their great auſterity, roughneſs, jejuneneſs

neſs and poverty of ſpirits; ſeldom attaining to a due exaltation of their ſpirits, but ſtill remain turbulent, thick, and in a ſtate of crudity; and therefore eaſily pall.

After all theſe Directions for *preſerving* and *curing* Cyders, there can be nothing more propoſed, than to preſerve them for a ſhort time; for there is no reſtoring ſuch Cyders as are perfectly pall'd and dead, or ſour, which proceeds from a loſs of ſpirit that is never to be reſtored, for nothing that is paſt perfection, and hath run its natural race once, can receive much amendment; wherefore I forbear the mention of what may be effected with a very high rectified clean ſpirit, becauſe of its inflaming quality, and as it is attended with more coſt than worſhip.

As moſt of theſe receipts have a particular relation to Cyders for ſale, for ſuch as are intended, or are fit for a gentleman's uſe do not require theſe brewings and adulterations; they ought to be no other than the purer and genuine juice of the Apple, void of faultineſs of any kind; wherefore there ſhould be recourſe had only to ſuch amendments as are produced by mixing one Cyder with another to fit all palates, as a rougher with a ſmoother, to give the latter an agreeable poignancy, or the ſmooth with a rougher, to ſoften its auſterity. Alſo racking and the match are neceſſary operations.

Though a paler or higher colour in Cyder is no mark of its perfection, yet as there are ſome Cyder-drinkers, who prefer what is inclined to an amber colour, and which has generally ſome weight with an unſkilful buyer, inſtructions for colouring may not be amiſs.

The ordinary colouring uſed by dealers in Cyder, is coarſe Sugars which, though they a little improve very bad Cyders, yet they give them a laſting diſagreeable taſte.

A better tincture is uſed by all diſtillers in *London* and elſewhere, and preferable to that are, two pounds of Mollaſſes put into an earthen veſſel, and put over a fervent fire, continually

tinually ſtirring it till it is reduced to half the quantity.

Another colouring is a quart of parch'd Wheat put into a hogſhead of Cyder, if intended to make a very high colour, or leſs, if not ſo high, which will likewiſe give a briſkneſs and livelineſs to flat, heavy Cyder.

But the beſt colouring of all, is made by laying by three or four buſhels of Apples in a cloſe chamber, till they become black and rotten; but as every kind of Apple will not become ſo, 'tis neceſſary to lay by ſuch as have been obſerved to be liable to ſuch decay; theſe Apples are to be broke and preſſed as for other Cyder, and the juice to be reſerved for uſe.

Loaf Sugar will a little heighten the colour of Cyder, but then the quantity required, makes the uſe of it too expenſive.

Note, All Alcalies will blunt the ſharpneſs and eagerneſs of Cyders and other Liquors——the continuing vinegar in an earthen Veſſel, but a ſhort time, will make it become inſipid; this happens as well from the glazing, as from its being made of bak'd earth.

There ought to be all imaginable care taken, that no ingredient be uſed in the management of Cyder, but ſuch as is perfectly void of pernicious effects.

The AUTHOR having been twenty years and upwards, converſant with the whole management of Cyder, as well for the uſe of gentlemen, who have been eſteemed connoiſſeurs, as in preparing it for a market; what he has advanced throughout the whole procedure, is agreeable to the conſtant practice not only of himſelf, but ſuch others as either make great quantities, or are the moſt conſiderable dealers in Cyder.

By the management that he has here recommended, there have been ſuch changes wrought in Cyder, that in one place particularly, where great quantities were almoſt every year made, and which could hardly ever be drank but by Ruſticks,

and

and even not by them in ſummer, as being *ropy* and *wheyiſh* and attended with a rank coarſe taſte, (as ſome Cyders will be if they remain long on their lees, though otherwiſe excellent,) or no taſte at all, have by theſe directions been improved to ſuch a degree as, that in a plentiful year, forty hogſheads were ſold in a neighbouring town for fourſcore pounds, or ſo many guineas, which in the before common Manner of making, would not have ſold for any thing.

N.B. The hogſhead in the weſtern part of *England*, contains ſixty-four gallons. The *Herefordſhire* hogſhead is almoſt double that number of gallons.

Fine grown Apple-trees of the ſeveral Kinds mention'd in this treatiſe, may be had of ———, *&c.*

F I N I S.